

## ■ Tasting Menu ■

### Amuse-Bouche

Smoked Salmon Tartare  
oyster, fermented cucumber, horseradish  
Sauvignon Blanc, Fransola, Penedes, Spain 2016

Black Cod  
chickpeas, shrimps, radishes  
Chardonnay, Macon Village, Burgundy, France 2016

Veal Shoulder  
Thai shallots, cavalo nero  
Minervois, Dom. Villa Saint Roch, Languedoc, France 2015

Beef  
fermented celeriac, onions, sweet & sour  
Malbec Reserva, Obra Prima, Mendoza, Argentina 2012

### Pre Dessert

Sticky Toffee Pudding  
caramel, popcorn  
Sauternes, Les Garonnelles, Bordeaux, France 2015

Or

Selection of Artisan Cheeses  
(£5.00 supplement)  
Grahams LBV, Porto, Portugal

Tasting Menu £72 pp

Wine Pairing £60 pp

Fine Wine Pairing £80 pp

*Kindly advise us should you have any food allergies or dietary requirements. Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please note this is a sample menu which is subject to change due to seasonality and produce availability. The tasting menu must be taken by the whole table (max. of 10 guests). Vegetarian option upon request.*