

# ELYSTAN STREET

## SIX OF THE BEST

Tempura of Cornish gurnard with garlic leaf aioli, Amalfi lemon  
and a scallop roe, lime and cayenne salt

*2024 Assyrtiko 'Posta', Gavalas Winery, Santorini, Greece*

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Buffalo mozzarella with blood orange, tardivo, anchovy,  
extra virgin olive oil and rosemary fried bread crumbs

*2024 Grüner Veltliner, Pitnauer, Carnuntum, Austria*

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Ravioli of Orkney king scallops and langoustines  
with a green herb sauce, citrus zest and chilli

*2023 Mercurey 'Clos Les Bussières' Monopole, Maison Chanzy, Burgundy, France*

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Fillet of trout with crushed Jersey Royal potatoes, white asparagus  
and a seaweed and roe butter sauce

*2021 Rioja Blanco 'Cifras', Creaciones Exeo, Rioja, Spain*

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Dry aged ribeye steak with a roasted onion,  
stuffed morels, parsley and garlic

*2022 Syrah 'Solace', Iona Family, Elgin Highlands, South Africa*

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Truffled Tunworth  
(£10 supplement)

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Pavé of Islands bitter chocolate  
with milk purée and mint ice cream

*2024 Angerhof Cuvée Auslese, Tschida, Burgenland, Austria*

Tasting Menu £165  
Optional Wine Pairing £90