## ELYSTAN STREET

## Sample SIX OF THE BEST

Crab à la crème with wilted coastal vegetables, new potatoes, cucumber, apple, lemon zest and lovage

2024 Grüner Veltliner, Pitnauer, Carnuntum, Austria

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Salad of new season's spring vegetables with hazelnut oil, a light truffle cream and a crisp quails egg

2021 Timorasso, Cavallina, Claudio Mariotto, Colli Tortonesi, Piedmont, Italy

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Gnocchetti with new season's garlic leaf pesto, farmhouse butter, morels and parmesan

2020 Tinpot Hut Pinot Noir, Marlborough, New Zealand

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Steamed Cornish cod with a crushed Jersey royal potatoes, wilted sea vegetables and a roe and seaweed butter

2023 Albariño, Pazo Señorans, Rías Baixas, Spain

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Short rib of beef with buttered spinach, wild mushrooms, horseradish pomme dauphine, caramelised shallots and red wine

2019 Château Tour du Moulin, Fronsac, France

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Brie de Meaux with Dr. Sting's hot honey (£10 supplement)

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Milk many ways with Yorkshire rhubarb

2023 Solaris, Szlachetny Zbior, Winica Turnau, Poland

## £155 Per Person Optional Wine Pairing £85 Per Person

A discretionary 15% gratuity will be added to the final bill. All prices are inclusive of VAT.

Please inform us of any allergies or dietary requirements