

## spring tasting menu

### Table Snacks and Bread

#### **Pea and Mint Soup,**

crispy lamb shoulder, feta, pinenuts

*cotes de provence rosé, cave saint-roch les vignes, france*

#### **Cornish Crab,**

ugni blanc, ginger, pink peppercorn

*'jade dove white' ugni blanc/welschriesling, xige estate, ningxia, china 2020*

#### **Roast Chicken Breast,**

barbequed thigh, fermented garlic, white and green asparagus

*'calusari reserva' chardonnay/fetească regală, cramele recas, banat, romania*

or

#### **Pan Fried Skrei Cod,**

cauliflower, goat's curd & rosemary tortellini, golden beets

*vinho verde, quinta dos espinhosos, a&d wines, baião, portugal*

#### **Triple Cheese Toastie,**

montgomery, mayfield swiss, burwash rose, dill pickle, pommery mustard

#### **Roast Banana Soufflé**

kalamansi sorbet, bitter chocolate

*'essensia' orange muscat, andrew quady, california*

**48 pp**

*40 pp for our suggested wine pairing*

**the tasting menu is for the whole table  
available 12.00 – 2.00 & dinner 6.30 – 9.00 | Wednesday – Friday  
throughout March & April**