

tasting menu

cornish crab,

ugni blanc, ginger, pink peppercorn

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

confit chicken and tarragon ballotine,

ventreche bacon, apricot, graceburn, heritage tomato, basil pesto

'les griottes' rouge, sophie siadou, valençay, france 2022

pan fried john dory,

pasta, goat's curd, rosemary

semillon/vermentino/muscat/viognier, sigurd wines, clare valley, south australia 2022

aged fillet of scottish beef,

jacob's ladder, celeriac remoulade, tongue and cheek sauerkraut, chimichurri

argaman, levant, segal, judean hills, israel 2022

triple cheese toastie,

dill pickle, pommery mustard

kopke fine white port, douro, portugal n.v.

'affogato',

tahitian vanilla ice cream, coffee sponge

roast banana souffle,

kalamansi sorbet, bitter chocolate

Tokaji 5 Puttonyos, Pajzos, Tokaj Hungary

coffee, tea & sweet treats

120 pp

85 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 - 1.30 & dinner 6.30 - 8.30 | wednesday – saturday**

meat free and vegan menus available on request