

## **chef's tasting menu**

tuna tartare,  
compressed watermelon, stem ginger, kohlrabi

***'trač' traminac, vinarija dalia, negotin valley, serbia 2022***

roast duck breast,  
confit leg tart, beetroot, honey and thyme

***rocamadre criolla, finca suarez, paraje altamira, uco valley, argentina 2022***

barbequed lobster tail,  
prawn and courgette cannelloni, cherry tomato

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

aged fillet of scottish beef,  
smoked aubergine, celeriac, alliums, truffle

***ayalon valley red, clos de gat, judea 2017***

whipped tunworth,  
baked apple, linseed cracker, rosemary

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

lemon meringue,  
curd, sponge, granita

raspberry souffle,  
sorbet, vanilla custard

***cabernet franc ice wine, inniskillin, ontario, canada 2019***

**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**