

Tasting Menu



KITCHEN COUNTER

Tasting menu - 5 course £50 / 7 course £60

Matching Wines - 5 course £ 30 / 7 course £40

Tempura oyster & fresh rock oyster, shallot vinegar
2017 Assyrtiko, Voila, Domaine Lyrarakis, Crete, Greece (100ml)

Gin cured salmon, fennel & orange

Hendricks gin on ice

Burrata, walnut pesto, bitter leaves

*2016 Grüner Veltliner, "Strasser Weinberger", Arndorfer, Kamptal, Austria.
(100ml)*

Cod, coco beans, chorizo, lemon crumb

*2017 Bardolino Chiaretto, Monte del Frá, Veneto, Italy.
(100ml)*

Venison, parsnip purée, rainbow chard, juniper crumb & lardo

*2016 Salice Salentino, Mocavero, Puglia, Italy.
(100ml)*

Pear sorbet, vodka

Bean-to-bar chocolate mousse, pouring cream

Warre's Otima 10yr old tawny (50ml)

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.