

Tasting Menu



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**KITCHEN COUNTER**

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*Tasting menu - 5 course £50 / 7 course £70*

*Matching Wines - 5 course £ 30 / 7 course £50*

Tempura oyster & fresh rock oyster, shallot vinegar  
*NV Maison Gaston Chiquet, 1er Cru "Tradition", Champagne, France.*

Ham hock terrine, piccalilli, sourdough  
*2017 Marsanne/Viognier, Côtes du Rhone blanc, Perrin, Rhone, France*

Burrata, walnut pesto, bitter leaves  
*2016 Macon-Vergisson 'La Roche, domaine de Roncevaux, Burgundy, France*

Cod, coco beans, chorizo, lemon crumb  
*2017 Bardolino Chiaretto, Monte del Frá, Veneto, Italy.*

Venison, parsnip purée, rainbow chard, juniper crumb & lardo  
*2016 Salice Salentino, Mocavero, Puglia, Italy.*

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.