

Tasting Menu



KITCHEN COUNTER

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

Drink Pairing - 5 course £ 30 / 7 course £40

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

Wye valley asparagus with black garlic butter
2015 Grenache blanc Roussane, Costières de Nîmes, St Cyrques, Rhône, France
(100ml)

Roast roscoff onion, ricotta, hazelnuts
2016 Torrontes, Pasarisa, Salta, Argentina.
(100ml)

Cod, sea vegetables & bay butter
2017 Bardolino Chiaretto, Monte del Frá, Veneto, Italy.
(100ml)

35 day aged rump steak, morels & tarragon
2016 Salice Salentino, Mocavero, Puglia, Italy.
(100ml)

Lemon 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.