

Tasting Menu



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**KITCHEN COUNTER**

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*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 Cyrgues, Rhône, France*  
*(100ml)*

Isle of Wight tomatoes, labneh & mint  
*2016 Torrontes, Pasarisa, Salta, Argentina.*  
*(100ml)*

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

35 day aged ribeye steak, jeruselems & salsa verde  
*2016 Salice Salentino, Mocavero, Puglia, Italy.*  
*(100ml)*

Lemon sorbet, vodka

Hot chocolate mousse cocoa sorbet & chocolate sauce  
*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.