

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.

Asparagus, brown crab & shellfish aioli
2016 Sauvignon Blanc/ Grenache, Terrasses Ardeche, France.
(100ml)

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

Chargrilled monkfish, clams, green olive & lemon balm
2017 Bardolino Chiaretto, Monte del Frá, Veneto, Italy.
(100ml)

Grilled Herdwick lamb rump, rainbow chard & romesco
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.