



### ■ 3 courses set menu ■

Signature dishes of the season.

#### Chicken Wings

pumpkin, sweet `n` sour, almonds

#### Mackerel

peanuts, apple

#### Crêpe

pearl barley, spinach, dill



#### Pork Belly

fermented carrots, runner beans

#### Cod

coco beans, mushroom, sea fruits

#### Cheese Dumplings

caramelised onions, lemon thyme



#### Curaçao Parfait

blackberry, vanilla

#### Pear

chestnuts, caramel

#### Banana

tiramisu, tonka bean

#### Selection of Artisan Cheeses

(£5 supplement or £15 as an extra course)



#### Sides (£5 each)

Hand cut chips

Garden leaf salad

Tender steam broccoli & rocket pesto

**£35** per person

*Kindly advise us should you have any food allergies or dietary requirements. All prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. This is a sample menu which is subject to change due to seasonality and produce availability.*

## ■ 5 courses tasting menu ■

A taste of Autumn.

### **The King of Mushrooms**

Muscat Tokaji “Exaltation”, Holdvölgy, Hungary, 2014

### **Israeli Couscous**

sea fruits, cod’s roe

Muscadet “Clos de la Senaigerie”,

Cote de Grandlieu, Domaine Herbauges, France, 2015

### **Megrim Sole**

broccoli heart, fermented lemon

Quintodecimo Irpinia Falanghina Via del Campo,

Italy, 2013

### **Duck**

parsnips, quince

David & Nadia Pinotage, Swartland, 2016

### **Pre-dessert**

### **Pear**

chestnuts, caramel

Château Suduiraut, Sauternes, France, 2010

### **Selection of Artisan Cheeses**

(£5 supplement or £15 as an extra course)

**£55** per person

Wine Pairing

£50 per person

## ■ 7 courses tasting menu ■

A culinary celebration of tastes and textures.

### **The King of Mushrooms**

Muscat Tokaji “Exaltation”, Holdvölgy, Hungary, 2014

### **BBQ Prawn**

XO, seaweed

Muscadet “Clos de la Senaigerie”, France, 2016

### **Stone Bass**

Beetroot, lemon verbena

Quintodecimo Irpinia Falanghina

Via del Campo, Italy, 2013

### **Foie Grass**

pickled dates, salted pancake

La Crema Pinot Noir,

Willamette Valley, Oregon, 2012

### **Wagyu Beef**

celeriac, hay, shitake

David & Nadia Pinotage,

Swartland, 2016

### **Cheese course with condiments**

### **Pre -dessert**

### **Banana**

tiramisu, tonka bean

Château Suduiraut, Sauternes, France, 2010

**£75** per person

Wine Pairing

£60 per person

*The tasting menus are only available for the entire table. Last orders: 9.30 pm.*

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