



TASTING MENU

5 Courses

Wine Pairing £65 | Cellar Selection Pairing £110

Onion Broth

grilled cheese

François Villard” Les Contours de Deponcins”, Viognier, Rhône, France ‘22 | Yves Cuilleron Vernon Lieu-dit, Condrieu, Rhone, France ‘21

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Tom’s Potatoes

mushroom, chilli, truffle and crispy chicken skin

Chateau Marsyas Blanc, Bekaa Valley, Lebanon ‘18 | Shafer, Red Shoulder Ranch Chardonnay, Napa Valley, California ‘22

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Cornish Hake

burnt aubergine, passionfruit, brawn and curry spices

Egon Müller Chateâu Belá Riesling, Štúrovo, Slovakia ‘22 | Pieropan Calvarino 5 (blend of vintages, 08-09-10-11-12), Soave, Veneto, Italy

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Aberdeen Angus

rib, tongue, cheek, celeriac and brown butter

Henschke “Henry’s Seven” Barossa Valley, Australia ‘22 | San Leonardo, Tenuta San Leonardo, Dolomites, Italy ‘14

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Beetroot Sorbet

yoghurt, liquorice and mint

(Optional supplement £8)

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Poached Pears

sweet cheese, hazelnut and shiso vinegar

Jean Marc Grussaute, ‘Les Grains Des Copains’, Jurancon, France ‘21 | Benedicte & Stephane Tissot Arbois Vin de Paille,

Jura, France ‘14

Selection of Artisan British Cheeses to be taken as an additional course

£18.50 plate for the table