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HAMACHI

Red Thai Ceviche with Mango & Coconut
Chardonnay Viognier, Oveja Negra, Chile, 2018

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MOCHI

Beetroot Mochi with Leek, Parmesan & Walnut
Rose di Primitivo Tramari, San Marzano, Italy, 2018

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HARE RAGU

Hare Ragù Tortellini, Glazed Carrot & Bacon
Teran, Kozlovic, Croatia, 2017

or

SCALLOP - £15 Supplement

Miso Butter Sauce, Cauliflower & Caper Berries
Grillo, Colomba Bianca, "Vitesè", Italy, 2018

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IBERICO CHEEK

Braised Cheek with Sauerkraut & Cassoulet Sauce
Tempranillo – Syrah Robles, Dominio di Fontana, Spain, 2017

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ARTISAN CHEESE

Artisan Cheeses & Garnishes, Individually or to Share -£12 / £18

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CARAMEL S'MORE

Marshmallow, Orange, Caramel & Chocolate
Essensia, Andrew Quady, USA, 2016

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PLUM & OLIVE OIL

Victoria Plums with Olive Oil & Greengage Sorbet
Recioto di Soave 'La Broia', Roccolo Grassi, Italy, 2015

6 COURSE £52 per person, lunch only

Paired wines £53 per person

Allergen information by dish is contained in our Allergen Menu which is available upon request. Due to the structure of our kitchen we cannot guarantee the total absence of allergens in our dishes. If you have any questions please do not hesitate to ask one of our team.

A discretionary service charge of 12.5% will be added to your bill.