



HAMACHI

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

CELERIAC

Cardamon Leaf, Roscoff Onion & Barley
Chenin Blanc, Ernst Gouws & Co, South Africa, 2018

or

SCALLOP - £15 Supplement

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

ANJOU PIGEON

Char Grilled Breast with Squash, Blackberries & Umbles
Limited Release Carignan, Swartland Winery, South Africa, 2015

SUNSHINE BASS

Octopus Salad, Chick Peas & Bouillabaisse Consommé
Malagouzia, Alpha Estate, "Exis White", Greece, 2018

BEEF RIB

Bone Marrow, Courgette & Old Winchester
Malbec, Serbal, Atamisque, Tupungato, Argentina, 2018

ARTISAN CHEESE

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

CARAMEL S'MORE

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

HONEY & YOGHURT

Pistachio Baklava, Honey & Yoghurt
Passito di Pantelleria, Pellegrino, Sicily, 2017

THE APPLE

Apple Compote & Calvados Mousse
Moscato d'Asti, Michele Chiarlo, Italy, 2018

8 COURSE £100 per person

Paired wines £69 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.