



SAMPLE Tasting Menu
AVAILABLE WEDNESDAY-SATURDAY ONLY
(Pre-bookings only and must be taken by the whole table)

Celariac & Truffle Velouté

Stella D'Italia, Prosecco, NV, Veneto, Italy

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Artichoke, Goat's Puree, Gingerbread

'Heredad de Tejada', Rioja Blanco, Spain, 2022

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Citrus Cured Salmon, Compressed Cucumber

Frost Pocket, Sauvignon Blanc, Marlborough, New Zealand, 2022

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Mango & Passionfruit Sorbet

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Hake, Risotto

Egy Kis, Furmint, Hungary, 2021

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Lamb, Red Cabbage, Rosti

Flor do Crasto, Quinta de Crasta, Portugal, 2021

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Malted Crème Brulée

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Chocolate, Caramel

Bella Luna, Pedro Ximinez, Spain

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Coffee & Sweeties

*eightyfive pounds per person
wines @ fortyfive pounds per person*