

5 COURSE MENU

Menu to be taken by the whole table

Crab | *smoked haddock, grapefruit, lemongrass*

Anton Finkenau Trocken, Nahe Germany 2017 (100ml)

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Duck Liver | *turnip, sage, sherry sauce*

Castelnau de Suduiraut 2eme Vin de Château De Suduirant, Sauternes, Bordeaux 2008 (50ml)

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John Dory | *warm tartar sauce, mint gastrique*

Larry Cherubino 'Laissez Faire' Fiano, Western Australia 2017 (100ml)

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Cucumber | *raspberry, mint*

Michele Chiarlo 'Nivole' Moscato d'Asti, Piedmont Italy 2018 (50ml)

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Dark Chocolate | *opaline, white chocolate*

Gerard Bertrand Banyuls, France 2014 (50ml)

£59 per person

£32 Wine Flight

Allergy Information: Our food may contain one or more allergens.
Please let us know in advance if you have any allergies or dietary requirements
and we will be happy to help.