

## 5 COURSE MENU

*This menu to be taken by the whole table*

**Goats Cheese | *beetroot, turnips, radicchio, goats curd***  
*Fiano Di Avellino, Feudi Di San Gregorio, Campania, Italy 2016 (75ml)*

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**Duck Liver | *Jerusalem artichoke, pickled blackberries***  
*Koester Wolff Riesling Kabinett, Rheinhessen, Germany 2016 (75ml)*

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**Monkfish | *satay sauce, pak choi, tomato, red onion***  
*Maggio Vineyards Chardonnay Lodi Valley, California, USA 2016 (75ml)*

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**Strawberry | *almond, basil***  
*Michele Chiarlo, Nivole Moscato d'Asti Piedmont, Italy 2016 (50ml)*

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**Paris Brest | *pistachio, peanut butter, raspberry***  
*Bonacchi, Vin Santo del Chianti, Tuscany Italy 2006 (50ml)*

£55 per person

*£30 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.