

5 COURSE MENU

This menu to be taken by the whole table

Seabass Tartar | radish, apple

Weingut Rabl 'Langenlois' Grüner Veltliner, Kamptal Austria 2016 (75ml)

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Loch Duart Salmon | smoked potato, fish velouté, caviar

Weingut Weegmüller Gewürtraminer 'Haardter Burgergarten' Pfalz Germany 2014 (75ml)

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Skate | cauliflower, hazelnut butter

Maggio Vineyards Chardonnay, Lodi Valley California 2016 (100ml)

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Pear | saffron, lemon thyme

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Caramel Chocolate | peanut, white chocolate

Gérard Bertrand, Banyuls, Languedoc-Roussillon, France 2014 (75ml)

£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.