

## **Tasting Menu**

(Designed for the whole table)

### **Oyster, Kipper**

*Charles Heidsieck Brut Réserve, NV*

### **Cured Foie Gras, Kiwi, Summer Truffle**

*Dry Furmint, Isten-begy, Arvay, 2015*

### **Scallop Kedgeree**

*Riesling, Greynacke, 2016*

### **North Sea Cod, Pickled Clams, Tarragon**

*'Louro' Godello, Rafael Palacios, 2017*

### **Highland Wagyu Beef, Beetroot, Smoked Bone Marrow, Bitter Leaf**

*Redhill Pinotage, Simonsig, 2016*

### **Selection of Cheese**

(£15 supplement)

### **Pumpkin, Blood Orange, Brown Butter Financier**

### **Pineapple Soufflé, Coconut, Liquorice Root**

*Sauternes, Château Filhot, 2010*

**£105**

#### **Sommelier's Matched Wines**

*Allow our Sommelier to guide you through your Tasting Menu with a selection of wines chosen to match each seasonal dish.*

**Tasting Wines £75**

**Prestige Wines £115**