

Vegetarian Tasting Menu

Canapé

Grilled Beetroot, Plum & Goat's Yogurt

Canard-Duchêne "Cuvée Leonie" Brut Champagne £ 13

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Arancino & Elderflower Miso Dashi

Vivia, Le Mortelle 2018, Tenute Antinori, Tuscany, Italy £ 9

Fig Sorbet, Figs , Hazelnuts, Apple

Riesling "Kanta" 2014, Egon Müller, Adelaide Hills, Australia £ 13

Garden Gyoza & Warm Hay Tea

Semillon "Skin and Concrete Egg Fermented" Dirty & Rowdy 2014, California USA £ 17.5

Cleanser

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Taro Fondant, Coco De Paimpol Beans, Aubergine, Fromage Au Pernod

Dao Branco "Prunus", Dao, Portugal £ 7

Plankton Risotto And Sumac

Saint-Véran, 2017, Domaine Gueugnon-Remond, Burgundy, France £ 10

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British Cheese, Fresh Fizzy Grapes

The Prohibition - Hennessy VSOP Cognac, Fresh Lemon Juice And Almond Syrup, Taylor LBV Port £ 12

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Sweet Tooth

Moscato D'Asti DOCG 2017, Cantina Tomaso Gianolio Piedmont, Italy £ 12

£ 90

Wine & Cocktail Pairing £ 175

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES
Price is inclusive of Vat. A discretionary 13% Service charge will be added to the bill.

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Orkney Scallop Crudo, Trout Roe, Elderflower Miso Dashi

Riesling "Kanta", Egon Muller 2014, Adelaide Hills, South Australia £ 13

Rose Cured Salmon, Foie Gras, Figs , Hazelnuts, Apple

Calafuria Rosato, Tomaresca 2017, Apulia, Italy £ 10

Garden Gyoza & Warm Hay Tea

Ribolla Gialla, Dario Princic 2015, Friuli-Venezia-Giulia, Italy £ 17.5

Cleanser

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Red Mullet, Coco De Paimpol Beans, Aubergine, Fromage Au Pernod

Vivia "Le Mortelle" 2018, Marchesi Antinori, Tuscany, Italy £ 9

Or

Black Cod in Caramel Miso, Fig Sorbet, Burned Fig Leaves Oil

Pinot Noir "Harwood Hall" 2012 Central Otago, New Zealand £ 13

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Organic Beef Fillet, Celeriac, Runner Beans, Scorched Onions, Leeks

Cabernet Sauvignon 815, Joel Gott 2015, California, USA £ 11

Or

Pigeon, Taro Fondant, Beetroot, Girolles, Foie Gras, Black Garlic

Rioja Gran Reserva Marquez de Zearra 2008 Rioja, Spain £ 12

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Swedish Cheese, Fresh Fizzy Grapes

The Prohibition - Hennessy VSOP Cognac, Fresh Lemon Juice And Almond Syrup, Taylor LBV Port £ 12

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Sweet Tooth

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£ 90

Wine & Cocktail Pairing £ 175

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