TASTING MENU

5 COURSES | 75
5 COURSES WITH WINE PAIRING | 110
5 COURSES WITH COCKTAIL PAIRING | 124

Tomato gazpacho with goat's curd,
torched tomatoes and crispy seeds (V)

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Cured salmon with poached rhubarb, cucumber ketchup,
and wheat flake cracker with salmon roe

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Sole with nori pomme anna, marinated courgette, asparagus,
and champagne beurre blanc

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Fillet of beef with braised short rib and saffron arancini, truffle
and bone marrow butter, and watercress mayonnaise

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Selection of cheeses with thyme crackers and apple
ketchup | 15.5

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Mille-feuille with hazelnut crémeux, crystallised cocoa nib, and
smoked vanilla crème diplomate (N)

(N) Contains nuts (V) Vegetarian (DF) Dairy free
For those with specific allergens that would like to know more about the dishes
on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT.
A discretionary service charge of 10% will be added to your bill.