EDGE
// NOKO

A TASTE OF EDGE

By Chef Alex Clare

WITH WINE PAIRING

ON ARRIVAL

EDGE // NOKO Champagne, Grande Réserve Premier Cru

WHIPPED ROSARY GOATS CHEESE

& Confit Red Onion

FREE RANGE CHICKEN LIVER

Fig, Pancetta, Crispy Onion

Précoce, Flint Vineyard, Norfolk -
Served Lightly Chilled

LEMON ROASTED HALIBUT

Brancaster Mussels, Curried Beurre Blanc

Raats Original Chenin Blanc, Stellenbosch

BEEF DUO

8 Hour Braised Beef Cheek, Jim's Fillet
Dauphinoise Potatoes, Baby Spinach, Baby Red Onion,
Braising Jus

Red Jasper, Raats Family Wines, Stellenbosch

BRAMLEY APPLE

DOUBLE CHOCOLATE

Raspberry & Crème Fraîche

Domaine de Valcros, Banyuls Rimage 2024

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS