



TASTING MENU

Monday – Sunday 6pm to 9.30pm

Five courses £89 per person

Wine Pairing

Classic £55 per person

Premium £89 per person

Isle of Orkney hand dived scallop, fricassée of peas, toasted hazelnuts, XO sauce

Classic Wine Pairing: Duas Quintas Branco, Ramos Pinto, Douro, Portugal, 2024

Premium Wine Pairing: Albarino A Pedreira, Fulcro, Rias Baixas, Spain, 2024

Steak tartare, pickled onion, shimeji, smoked dressing

Classic Wine Pairing: Brouilly, Lathuilière-Gravallon, Beaujolais, France, 2022

Premium Wine Pairing: Domaine Chevalier, Ladoix, Côte de Beaune, France, 2022

Grilled Cornish monkfish. Scottish razor clams, asparagus, spring peas

Classic Wine Pairing: Cantina Mesa, Vermentino di Sardegna, Italy, 2022

Premium Wine Pairing: Henschke, Julius, Riesling, Eden Valley, Australia, 2022

Sladesdown duck, fondant celeriac, smoked beetroot, crab apple & pine cone

Classic Wine Pairing: La Bruja de Rozas, Comando G, Sierra de Gredos, Spain, 2024

Premium Wine Pairing: Aus den Lagen, Spatburgunder Trocken, A. Christmann, Pfalz, Germany, 2020

Orange, lemon and yuzu biscuit

Classic Wine Pairing: Ortega, Late Harvest, Linden Estate, Berkshire, England, NV

Premium Wine Pairing: Late Harvest, Chenin Blanc, Nelson Family Vineyards, Paarl, South Africa 2018

Selection of British & European artisanal cheeses (5 pieces, £15 supplement as an additional course)

Unlimited Miscela Evoluzione 100% Arabica coffee served with a selection of homemade petit fours at £8.9 per person

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box £25

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 14.5% will be added to the total bill. 20% VAT is included in all prices*