



TASTING MENU

Monday – Sunday 6pm to 9.30pm

Five courses £89 per person

Isle of Orkney hand dived scallop ‘crudo’, cucumber & elderflower

Classic Wine Pairing: Riesling, Brauneberger Kabinett, Fritz Haag, Mosel, Germany, 2023

Premium Wine Pairing: Domaine de la Genillotte, Chablis, Bourgogne, France, 2024

Zero Alcohol Pairing: Thomson & Scott, Noughty Sparkling Chardonnay, Rheingau, Germany, NV

Steak tartare, pickled onion, shimeji, smoked dressing

Classic Wine Pairing: Brouilly, Lathuilière-Gravallon, Beaujolais, France, 2024

Premium Wine Pairing: Ladoix, Domaine Chevalier, Côte de Beaune, France, 2023

Zero Alcohol Pairing: Copenhagen Sparkling Tea Company, Bla, Copenhagen, Denmark, NV

Grilled halibut, brown shrimps, grezzina courgettes, sea herb velouté

Classic Wine Pairing: Tornatore, Etna Bianco, Sicily, Italy, 2024

Premium Wine Pairing: Ocampo, Listan Blanco, Tenerife, Spain, 2023

Zero Alcohol Pairing: Wild Idol, Sparkling White, Rheinhessen, Germany, 2024

Fillet of wagyu beef(Grade 9), broad beans, pearls white onions, Chestnut mushrooms

Classic Wine Pairing: Altanza, Gran Reserva, Rioja, Spain 2016

Premium Wine Pairing: Barbaresco, Pio Cesare, Piedmont, Italy 2019

Zero Alcohol Pairing: Saicho, Hojicha, Shizuoka, Japan, NV

Orange, lemon and yuzu biscuit

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

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

Zero Alcohol Pairing: Thomson & Scott, Noughty Sparkling Rose, Darling, South Africa, NV

Selection of British & European artisanal cheeses

(5 pieces, £15 supplement as an additional course)

Wine pairings

Classic tasting of 5 wines £55 per person

Premium tasting of 5 wines £85 per person

Zero Alcohol tasting of 5 wines & sparkling teas £45 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*