



TASTING MENU

Monday – Sunday 6pm to 9.30pm

Five courses £89 per person

Isle of Orkney hand dived scallop, XO, smoked potato & tapioca

Classic Wine Pairing: Ramos Pinto, Duas Quintas Branco, Douro, Portugal, 2023

Premium Wine Pairing: Chardonnay, Bakestone Cellars, North Coast California, USA, 2021

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, mussels, white beans & broccoli, bouillabaisse sauce

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

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

Aynhoe Park venison, pink pepper, caramelised celeriac, liquorice, crab apple & young pine cone

Classic Wine Pairing: Château de Cèdre, Cahors, France, 2020

Premium Wine Pairing: El Grillo y la Luna, Grillo, Somontano, Spain, 2015

Orange, lemon and yuzu biscuit

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

Premium Wine Pairing: Sauternes, Château Briatte, Bordeaux, France, 2020

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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 7.95 per person*

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

*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.*