



TASTING MENU

Monday – Sunday 5pm to 9.30pm

Five courses £75 per person

Scottish Scallop, Jerusalem Artichoke, Fresh Truffle & Chicken Jus

Classic Wine Pairing: Sancerre, Pascal Jolivet, Loire Valley, France, 2020

Premium Wine Pairing: Chablis 1er Cru Montmains, Louis Michel, Burgundy, France, 2017

Beef Tartare, Cornichon, Shallot, Caper & Egg Yolk

Classic Wine Pairing: Brouilly, Lathuilière-Gravallon, Beaujolais, France, 2019

Premium Wine Pairing: Gevrey-Chambertin, Domaine Faiveley, Burgundy, France, 2017

Scottish Cod, Mussels, Sea Vegetables & Beurre Blanc

Classic Wine Pairing: Chardonnay, Catena, Mendoza, Argentina, 2019

Premium Wine Pairing: Un Matin Face Au Lac, Les Vignes de Paradis, Vin de Savoie, France, 2020

Venison Saddle, Beetroot Puree, Pickled Blackberry, Turnip Tops & Venison

Classic Wine Pairing: Marqués de Murrieta, Reserva, Rioja, Spain, 2016

Premium Wine Pairing: Rubicon, Meerlust, Stellenbosch, South Africa, 2017

Marmalade Ice Cream Sandwich with Blood Orange

Classic Wine Pairing: Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy, 2019

Premium Wine Pairing: Jurançon, Clos Lapeyre, South West, France, 2017

Selection of British & European Artisanal Cheeses (supplement)

5 piece (£15 as an additional Course)

Wine Pairings

Classic Tasting of 5 wines £50 per person

Premium Tasting of 5 wines £75 per person

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*