

# TASTING MENU

MONDAY – SATURDAY 6.30 pm to 9.30 pm

SUNDAY 6.30 pm to 9 pm

Five Courses £85 per person

## **Orkney Scallop, Smoked Mussels, Shiitake, Leek Chowder**

*Classic Wine Pairing: Sancerre, Clos Paradis, Domaine Fouassier, Loire Valley, France, 2020*

*Premium Wine Pairing: Chablis 1er Cru Montmains, Louis Michel, Burgundy, France, 2019*

## **Steak Tartare, Pickled Onion, Chive, Smoked Dressing**

*Classic Wine Pairing: Brouilly, Lathuilière-Gravallon, Beaujolais, France, 2020*

*Premium Wine Pairing: Gevrey-Chambertin, Domaine Faiveley, Burgundy, France, 2018*

## **Scottish Isle of Gigha Halibut, Cauliflower 3 ways, Champagne & Caviar Sauce**

*Classic Wine Pairing: Viognier, Creation, Hemel-en-Aarde Valley, South Africa, 2020*

*Premium Wine Pairing: Champagne Delamotte, Brut, France, NV*

## **Rhug Estate Fallow Deer, Beetroot & Blackberries**

*Classic Wine Pairing: Rioja Reserva, Marqués de Murrieta, Spain, 2017*

*Premium Wine Pairing: Amarone della Valpolicella, Casalforte, Veneto, Italy, 2018*

## **Cherry Blossom Parfait, Pistachio**

*Classic Wine Pairing: Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy, 2021*

*Premium Wine Pairing: Tokaj, Szamorodni, Barta, Hungary, 2013*

## **Selection of British & European Artisanal Cheeses**

(5 piece £15 supplement as an optional course)

## **Wine Pairings**

Classic Tasting of 5 wines £50 per person

Premium Tasting of 5 wines £85 per person

*A selection of La Reserva de Tierra and Columbia 100% Arabica coffee,  
served with petit fours at 6.90 per person*

**Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 20.00**

*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.*