



TASTING MENU

Monday – Sunday 6.30pm to 9.30pm

Five courses £85 per person

Orkney Scallop, Summer Vegetables, Homemade Dashi, Chilli Oil

Classic Wine Pairing: Pouilly-Fumé, Les Origines, Domaine Figeat, Loire Valley, France, 2021

Premium Wine Pairing: Chablis 1er Cru Montmains, Louis Michel, Burgundy, France, 2021

Steak Tartare, Pickled Onion, Chive, Smoked Dressing

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

Premium Wine Pairing: Gevrey-Chambertin, Vieilles Vignes, Domaine Faiveley, Burgundy, France, 2019

Scottish Halibut, Ver Jus, White Grapes, Sea Aster, Seaweed Butter Sauce

Classic Wine Pairing: Viognier-Marsanne, The Hermit Crab, D'Arenberg, McLaren Vale, Australia, 2022

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

Cornish Lamb, English Peas, Crispy Belly

Classic Wine Pairing: Zinfandel, Old Vine, Bogle Vineyards, California, USA, 2019

Premium Wine Pairing: Shiraz, Lifeblood, Barossa Boy, Barossa Valley, Australia, 2017

Calvados & Granny Smith Apple Blossom, Cider Apple Sorbet

Classic Wine Pairing: Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy, 2022

Premium Wine Pairing: Sauvignon Blanc, Sticky Mickey, Eradus, Marlborough, New Zealand, 2017

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

Selection of La Reserva de Tierra and Columbia 100% Arabica coffee with petit fours at 6.90 per person
Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00

*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.*