



TASTING MENU

Monday – Sunday 6.30pm to 9.30pm

Five courses £85 per person

Orkney Scallop, Roasted Cauliflower, Caper, Raisin, Coconut & Lemongrass

Classic Wine Pairing: Sauvignon Blanc, Isabey, Sevilen, Izmir, Turkey, 2021

Premium Wine Pairing: Saint-Joseph, Lieu-dit, Etienne Guigal, Rhône Valley, France, 2020

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, 2020

Scottish Halibut, White Grapes, Romanesco, Cucumber, Seaweed Butter Sauce

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

Premium Wine Pairing: Mas de Daumas Gassac Blanc, Languedoc-Roussillon, France, 2021

Rhug Estate Venison Loin, Chestnut Puree, Conference Pear, Fresh Blackberry

Classic Wine Pairing: Mont du Toit, Hawequas, Wellington, Coastal Region, South Africa, 2017

Premium Wine Pairing: Brunello di Montalcino, Tenuta Il Poggione, Tuscany, Italy, 2012

Valrhona Chocolate, Coffee & Toasted Hazelnut Delice

Classic Wine Pairing: Marsala, Alfieri, Sicily, Italy, NV

Premium Wine Pairing: Sherry, Pedro Ximenez, Barbadillo, Andalusia, Spain, NV

Selection of British & European Artisanal Cheeses

(5 piece, £15 supplement as an optional course)

Wine Pairings

Classic Tasting of 5 wines £55 per person

Premium Tasting of 5 wines £85 per person

*Miscela Evoluzione 100% Arabica coffee served with a selection of
homemade petit fours at 7.40 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.*