



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, 2021

Steak Tartare, Pickled Onion, Chive Crumb, 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

Denbighshire Elwy Valley Lamb, Roast Best End, Wood Roasted Peppers

Classic Wine Pairing: Bierzo, Mencía, Pittacum, Castile and León, Spain, 2019

Premium Wine Pairing: Taurasi, Ensis, Vesevo, Campania, Italy, 2013

French Gariguetta Strawberry & Jasmine Charlotte, Strawberry Sorbet

Classic Wine Pairing: Chenin Blanc, Late Harvest, Nelson Family, Paarl, South Africa, 2018

Premium Wine Pairing: Maury, Domaine Lafage, Languedoc-Roussillon, France, 2021

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

*Unlimited 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.*