



## Sampler Menu

### Scallop

smoked avocado, artichoke, horseradish

*Redoma Branco, Niepoort, Douro, Portugal 2016*

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### Beef

wild garlic, egg yolk, radish

*Pinot Noir, 'Te Tera', Martinborough, New Zealand, 2014*

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### Cod

mussel, wild garlic, hazelnut

*Grüner Veltliner, Weingut Stadt Krems, Kremstal, Austria 2016*

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### Lamb

olive oil mash, turnips, sauce Niçoise

*Barbaresco, Castello di Verduno, Piemonte, Italy 2015*

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Selection of cheese (9.5 supplement)

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### Pear

maple, blueberry, buttermilk

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### Peanut butter

griottine, almond

*Maury Rouge, Domaine de Fagayra, Languedoc-Roussillon, France 2015*

*Food 65*

*Classic Wine 58*

*Premium Wine 78*

Discretionary service charge of 12.5%

Please ask a member of management for further information  
on ingredients in our food which contain allergens