



Sampler Menu

Scallop

smoked avocado, artichoke, horseradish
Xinisteri, Alina, Cyprus 2018

Foie gras

sesame vegetables, ginger, bonito dashi
Apasionado, José Pariente, Rueda 2015

Turbot

cep, pearl barley, asparagus, squid
Grüner Veltliner, 'Langenlois', Schloss Gobelsburg, Kamptal, Austria 2017

Lamb

olive oil mash, turnips, sauce Niçoise
Etna Rosso, Aetneus, I Custodi, Sicilia 2010

Optional selection of cheese (10.5 supplement)

Apple

yoghurt, verjus, walnut

Chocolate

cocoa nib, tarragon
Château Roumieu, Sauternes, 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