



Sampler Menu

Scallop

smoked avocado, artichoke, horseradish

Xinisteri, Alina, Cyprus 2018

Foie gras

sesame vegetables, ginger, bonito dashi

Vitovska, Zidarich Carso, Friuli-Venezia Giulia, Italy 2016

Turbot

cep, pearl barley, baby leek, squid

Grüner Veltliner, 'Langenlois', Schloss Gobelsburg, Kamptal, Austria 2017

Lamb

cardamom, lentil, mint

Etna Rosso, Aetneus, I Custodi, Sicilia 2010

Optional selection of cheese (10.5 supplement)

Gin & Tonic

juniper, lemon, lime

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