

Tasting Menu £70

Wine Flight £45

64°

CHALK STREAM TROUT

PICKLED CUCUMBER | SMOKED CREAM

PUFFED PARMESAN

TRUFFLE | MASCARPONE

SOUR BREAD & CULTURED BUTTER

Curators Cuvee 2018, Artelium, Sussex, England

LOBSTER RAVIOLO

LEMONGRASS PUREE | ROASTED SHELL BISQUE

ROAST KELP BROWN BUTTER POACHED COD

ENGLISH SPARKLING WINE VINEGAR | CELERIAC | PUMPKIN SEEDS

Riesling, Traditionale, Pikes, Clare Valley, Australia

BEEF FILLET

CARAMELISED SHALLOT | FERMENTED MUSHROOM | TRUFFLE JUS

Malbec, Lucter, Cahors, France

or

ROAST TURBOT

BRAISED WHEAT BERRIES | MUSSELS | CHAMOMILLE

Chardonnay, Diamond Collection, Francis Coppola, Sonoma, USA

PRESERVED ELDERFLOWER

HOUSE YOGHURT SORBET

CHOCOLATE TART

HAZELNUT & SALTED CARAMEL ICE CREAM

Recioto di Valpocella, Bertani – Veneto, Italy