

- **OYSTER (supplement) Shallot & Red Wine Vinegar £4**
- **PUFFED PARMESAN**
TRUFFLE | MASCARPONE
- **SOUR BREAD & CULTURED BUTTER**
- **SLOW COOKED BEETROOT**
POMEGRANATE | HAZELNUT

Bloomsbury, Ridgeview, Sussex, England

- **LOBSTER RAVIOLO**
CONFIT LEEK | PARSLEY SAUCE
- **MISO BUTTER POACHED COD**
ENGLISH SPARKLING WINE VINEGAR | CROWN PRINCE | CELERY

Akakies Xinomavro Rose, Kir-Yianni, Macedonia, Greece

- **SIRLOIN BEEF**
POTATO | SHALLOT | TRUFFLE

Malbec, Lucter, Chateau de Haute-Serre, Cahors, France

or

- **ROAST MONKFISH**
SALT BAKED CABBAGE | MUSSELS | HARISSA BUTTER

Chardonnay, Diamond Collection, Francis Coppola, Sonoma, USA

- **SPICED RHUBARB**
YOGHURT PANNACOTTA
- **WHITE CHOCOLATE**
KAFFIR LIME | HONEY

I Capitelli, Anselmi, Veneto, Italy

- **RUM BEAR (supplement) £4**

