



### Aperitifs

**Margarita £9.50**

Tequila, lemon juice, agave

**Botivo Spritz £7.00**

Botivo, soda

**Sloegroni £9.50**

Sloe gin, vermouth, campari

**French 75 £9.50**

Gin, lemon juice, sugar, prosecco

## Tasting Menu

To be taken by the whole table

Available until 1.30pm lunchtimes Monday to Saturday

Available until 8.00pm Monday to Thursday and until 8.30pm Friday and Saturday

£70pp

Suggested wine flight matched to courses, £35pp

### Snacks

House Focaccia & Butters  
Celeriac Jam, Shimeji, Mrs. Kirkham's

Beef Tartare, Pickles, Bone Marrow, Mustard

*Unwooded Chardonnay Reserva, Vina Echeverria*

Stonebass, Potato, Leek, Bacon Fat

*Vermentino 'Timo' San Marzano, Italy*

Duck, Beetroot, Hen of the Woods

*Pinot Noir, Old Stage, USA*

Rice Pudding, Prune, Artichoke

*'Elysium' Black Muscat, Quady, USA*

Brown Butter Cake, Miso Caramel, Apple

*Botrytis Semilon, Berton Vineyard, Australia*

### Petit Fours

**Our tasting menu cannot be adapted for any dietary or allergen requirements.**

*An optional service charge of 10% is added to all our bills.*