



### Aperitifs

**Margarita £9.50**

Tequila, lemon juice, agave

**Botivo Spritz £7.50**

Botivo, soda

**Paper Plane £9.50**

Bourbon, aperol, amaro

**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

£85pp

Suggested wine flight matched to courses, £45pp

### Snacks

Truffle & Cream Cheese Roll, Cultured Butter  
Cheese & Onion Tart

Beetroot, Dashi, Cashew Miso, Puffed Wild Rice  
*Brouilly, Olivier Ravier, France*

Crab Scotch Egg, Crab Bisque  
*Edda, San Marzano, Italy*

Pork, Asparagus, Wild Garlic, Glazed Belly, Mustard Jus  
*Sancerre, Domaine Gerard Millet, France*

Bergamot Custard Tart, Verbena, Yoghurt Meringue  
*Chateau Suduiraut, Saunternes, France*

Strawberries, Elderflower, Viennese Biscuit, Nasturtium  
*Michele Chiarlo 'Nivole', Italy*

### 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.*