



### Aperitifs

**Belafonte £10**

White Port, Campari, Tonic

**Cherry Clover £7.50**

Everleaf Mountain, Raspberry,  
Lime

**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

£75pp

Suggested wine flight matched to courses, £45pp

Stonebass, Crispy Chilli, Ginger, Radish  
Artichoke Tart, Radicchio, Truffle

Crispy Oyster, Shiitake XO, Serrano Ham  
*Pet Nat, Rosado, Lia, Nivarius, Spain*

Soda Bread, Guinness & Treacle Butter

Cod, Leek & Pea Fricassee, Mussels, Salmon Roe, Sea Purslane  
*Riesling Trocken, Kreuznacher, Finkenauer, Germany*

Duck, Mulled Pear, Chicory, Duck Fat Rosti, Cumberland  
*Cabernet Franc, Terroir Hunter, Undurraga, Chile*

Lemon, Vanilla, Pinenuts, Thyme  
*Botrytis Semillion, Berton Vineyard, Australia*

Chocolate, Pear, Gjetost, Yoghurt & Juniper  
*'Elysium' Black Muscat, Quady, USA*

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.*