



### 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

### Snacks

Crispy Oyster, Shiitake XO, Serrano Ham

*Pet Nat, Rosado, Lia, Nivarius, Spain*

Soda Bread, Guinness & Treacle Butter

Seared Tuna, Wasabi Cream, Kiwi & Basil Salsa, Sesame

*Gewurtzstraminer, Terres Epicees, Dopff au Moulin*

Lamb Cannon, Wye Valley Asparagus, Red Pepper, Lamb Tart, Jus

*Chianti Classico, Badia a Coltibuono, Italy*

Saffron Bun, Clotted Cream Parfait, Strawberries

*Michele Chiarlo 'Nivole', Italy*

Malted Madelines, Woodruff Sugar, Brown Butter

*Ice Wine, Pelee Island, Canada*

### 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.*

*Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.*