



Aperitifs

Belafonte £10

White Port, Campari, Tonic

Cherry Clover £7.50

Everleaf Mountain, Raspberry,
Lime

'Pink' 75 £9.50

Raspberry Gin, Lemon Juice,
Raspberry Syrup, Prosecco, Glitter

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

Sesame Milk Bread, Kosho & Togarashi Butter

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

Albarino '1753' Chateau de Campuget, France

Duck Breast, Mirabelle Plum, Kohlrabi, Coriander Crumb, Tamarind & Yuzu Jus

Desir Chateau Oumsiyat, Lebanon

Woodruff Parfait, Strawberries in Vanilla Syrup, Woodruff Oil & Meringue, Strawberry Sorbet

Michele Chiarlo 'Nivole', Italy

Malted Madelines, White Soy Caramel, 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.