

TASTING MENU

65.00 per person
95.00 per person with paired wines

GAZPACHO

Heritage tomatoes, homemade ricotta, tomato gazpacho, olive crumb, basil, crystal bread
M, GI, SD

Lou Côtes de Provence Rosé

SALMON

Asian cured salmon, wasabi, lime crème fraîche, pickled daikon, crab, squid ink cracker
F, M, Cr, SD,

Aroha Bay, Marlborough Sauvignon Blanc

QUAIL

Buttermilk fried quail, Caesar salad, confit egg yolk purée
E, GI, F, SD

'Jean' Gamay, Maison Jean Loran

SORBET

LAMB

Loin of lamb, black garlic, turnip, pressed lamb belly, courgette, goats' curd, basil gnocchi
M, E, SD, Ce, GI

Azabache Rioja Crianza

ETON MESS

Meringue, local strawberries, elderflower crème diplomat, strawberry and lime sorbet
E, M

Vispo Allegro Prosecco Rosé NV

VEGETARIAN TASTING MENU

55.00 per person
85.00 per person with paired wines

GAZPACHO

Heritage tomatoes, tomato gazpacho, olive crumb, basil oil, crystal bread
SD, GI

Lou Côtes de Provence Rosé

MUSHROOM

Torched gem barbeque king oyster mushroom, salt baked potato, soured coconut yoghurt, charred griotte onion
Ce, Mu, SD

San Perito Chardonnay

GOATS' CHEESE

Whipped Golden Cross goats' cheese, beetroots, raspberry, oat and walnut biscuit, apple and lovage sorbet

M, SD, Nu, GI, Ce

Hen Pecked Picpoul de Pinet

SORBET

CARROT

Harissa and maple roasted carrot, spiced aubergine purée, hazelnut dukkha, cracked bulgur wheat, coriander yoghurt
Nu, SD, Ce

Pecorino 'Pehhcora' Terre di Chieti

ETON MESS

Meringue, local strawberries, elderflower crème diplomat, strawberry and lime sorbet
E, M

Vispo Allegro Prosecco Rosé NV