

Tasting Menu

€60

Amuse Bouche

Tomato

Lobster, Goat's Curd, Basil, Tapenade, Tomato Dressing

Sauvignon Blanc Cederberg South Africa 2014 100ml

Cured Organic Salmon

Mi-cuit, Fennel, Grapes, Wasabi, Yoghurt

Assyrtiko "GAI'A" Santorini, Greece 2015 100ml

Palate Cleanser

New Season Spring Lamb

Curd, Baked Kohlrabi, Caper Butter

Longview Shiraz Adelaide Hills "Hensteeth", Australia 2010 100ml

Raspberry Charlotte

Raspberry & Mint Sorbet, Raspberry Gel, Chantilly Cream

Riesling Spätlese Max Ferd Richter, "Valdenzer Eisenberg", Mosel 2009 50ml

Tea / Coffee & Petits Fours

To Include Wines €105

Tasting Menu available by table only

Dietary restrictions / allergies may cause delays with some dishes on the menu.

Please note A 12.5% Discretionary Gratuity will be added to your bill

