

8 MOMENTS

Tasting Menu at £90 per person

| To be enjoyed by the entire table |

Wine Pairing at £65 per person

*(All wines are served at 100ml:
dessert wine 50ml)*

Greenstraight Scallop, blood orange, chicory

Reyneke Chenin Blanc 2023, Stellenbosch - Biodynamic



Langoustine, apple, unagi

Sancerre Rosé 2023, Hubert Brochard - Organic Practises



Sea bass, buckthorn, asparagus

Mâcon Villages 2022, Domaine Fichet



Duck, walnut, cherry

The Daily August Pinot Noir 2022, August Kessler, Rheingau



Lamb Cutlet, garlic, mint

Finca San Martin 'Torre de Oña' Crianza 2019, Rioja



Wagyu Beef, celeriac, honey, truffle

Chianti Classico 2022, Castello di Volpaia - Organic



Pre-Dessert



Chocolate, mint,

Bodegas Altolandon, Dulce Enero Ice Wine 2022, Manchuela

Please notify us of any allergies; our descriptions do not include all ingredients.

We cannot guarantee our menus to be 100% allergen free

Tasting menu can only be adapted to pescatarian | meat | gluten free version with 48h notice.

This change is for a complete table

Please note, this is a SAMPLE MENU only

Our tasting menu changes very frequently