



## **Tasting Menu**

Canapes, Breads & Olives


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Sushi Roll, Grilled Tiger Prawn, Miso Taramasalata, Kimchi Mayonnaise

*Taittinger Nocturne, Champagne, France*

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Beetroot & Herb Cavatelli, Scottish Asparagus, Vermouth & Sevruga Caviar Broth

*Jean-Francois Guilbaud Muscadet-Sur-Lie, Loire, France* 

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Glazed Pork Cheeks, Garlic Potato, Broccoli Puree, Apple Caramel Sauce, Black Truffle

*Jean-Claude Boisset 'les ursulines' Bourgogne, France*

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Warm Taleggio DOP; Bacon, Caramelised Onion & Potato Tart

*Wild Earth Riesling, Central Otago, New Zealand*

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Valrhona Dulcey Chocolate, Green Apple, Palmier

*Torres 'Floralis' Moscatel NV Penedes, Spain*

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Coffee & Petit Fours

**Tasting Menu £110**

**Wine Pairing £65**

*Due to the nature of the tasting menu it is to be enjoyed by the full table and our last order time for the kitchen is 8pm. As the menu is very much bespoke and individual we may not be able to cater for all dietary needs when choosing this menu.*