

# TASTING MENU

## CANAPÉS

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**NORTH ATLANTIC SCALLOPS**  
MOJO ROJO, PUY LENTIL, WILD RICE

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**“HOT CAESAR”**  
CONFIT CHICKEN, 62° EGG, ALSACE BACON

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**RED MULLET**  
ASPARAGUS, MUSSEL, BROIGHTER GOLD RAPESEED OIL

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**AGED BEEF SIRLOIN**  
BBQ CABBAGE, CHARCOAL EMULSION, CARROT

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**LEMON POSSET**  
POACHED RHUBARB, OAT FLAPJACK

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**HAZELNUT ENTREMET**  
SET CUSTARD, MILK CHOCOLATE, SEA BUCKTHORN

## BUBBLES TO START

QUINTA SOALHEIRO <b>ESPUMANTE ROSÉ</b> NV, PORTUGAL	15
DOMAINE MANCIAT-PONCET <b>CREMANT DE BOURGOGNE</b> NV, FRANCE	13.5
<b>BILLECARTE-SALMON</b> BRUT RESERVE <b>CHAMPAGNE</b> NV, FRANCE	24

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## 7 COURSE TASTING MENU £80 PER PERSON

### ADD WINE PAIRING £60

*A Blind Wine Pairing, Selected from Around  
the World to Complement each Dish*

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## OPTIONAL CHEESE COURSE 11

**CASHEL BLUE CHEESE**, DATE PUREE, FORAGED HERB  
SALAD, TOASTED SOURDOUGH

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TASTING MENU CAN NOT BE AMENDED OR ADAPTED

DIETARY REQUIREMENTS & ALLERGIES MUST BE PREBOOKED, HOWEVER  
THEY CAN NOT ALWAYS BE ACCOMMODATED BECAUSE OF THE NATURE OF  
THE MENU