

Two Courses 55 / Three Courses 70 / Wine Flight 25

To Begin

Freshly Baked Bread & Butter, followed by Amuse Bouche

Starter

Tuna Tartare Puttanesca sauce, citrus gel, tomato, ponzu, anchovies
Vinho Verde, Azahar, Portugal

BBQ Courgette, courgette and basil, romesco cherry tomato
Marsanne & Vermentino, Joie de Vigne France

Seared Sea Trout Avocado, kalamansi, fennel
Malagouzia/Assyrtiko, Thymiopoulos Macedonia

Beef Carpaccio Basil pesto, pine nut milk and pizzaiola sauce
Albarino, Rias-Baixas, Spain

Orecchiette Kale, burrata, focaccia
**Chenin Blanc Old Vines, Lievland Coastal Region, South Africa **

Main Course

Fillet of Beef Roscoff onion, peas, wild garlic, bone marrow jus
Malbec, Concrete Tank, Argentina

Tagliolini Black truffle, confit shallot, sage butter
Chianti Classico DOCG Organic, Tuscany, Italy

Stone Bass Carrotte de sables, curried bisque
Gavi di Gavi, Piedmont, Italy

Saffron Risotto Confit fennel, rouille
Nebbiolo Occhetto, Piedmont, Italy

Quail Pacheri Broccoli, wild garlic, quail jus
Rioja Crianza, Conde Valdemar, Spain

Creedy Carver Duck Cherry, kale, bigarade jus
Beaujolais-Villages, Domaine des Trois Vallons, France

Sides

Hand Cut Chips Chicken skin salt 6.5

Grana Padano Truffle Chips 8.5

Leek and Potato New potatoes, alliums 7

Seasonal Vegetables 6.5