

Tasting Menu

MUSHROOM_GARLIC

Roasted Portobello, Mushroom Salad, Garlic Chutney

Muddy Water Pinot Noir 2008, Waipara, New Zealand

CRAB_PARSNIP

Crisp Soft Shell Crab, Puffed Rice Salad, Pickled Parsnip

Franconia Rivaner, Bacchus and Silvaner, 2007, Franken, Germany

SALMON_MOOLI

Spice Crusted Cured Salmon, Mooli Yoghurt, Fritters

Fiano Seghesio 2008, Russian River Valley, USA

PIGEON_POMEGRANATE

Tandoori Breasts, Pomegranate Jelly, Pink Mayonnaise

Alma D Tobia Rose, Tempranillo, 2008, Rioja, Spain

SEA BASS_BEETROOT

Pan Seared Bass, Balsamic Glazed Beets, Mussel Pistou

Wild Earth Riesling 2007, Central Otago, New Zealand

A 12.5% discretionary service charge will added to your bill

DUCK_CRANBERRY

Honey Glazed Magret, Cranberry Mash, Orange
Korma

Vina Mar, Pinot Noir, 2009, Casablanca, Chile

LAMB_SPINACH

24 hour Shoulder, Spinach Gnocchi, Mint
Yoghurt

*Muddy Water Pinot Noir 2008, Waipara, New
Zealand*

MELON_GINGER

Ginger Beer Granita, Lime Syrup, Melon Foam

MANGO_BASIL

Steamed Mango Yoghurt, Almond Fritters,
Basil Sorbet

Moscato D'Asti, 2008, Piedmont, Italy

CHOCOLATE_BANANA

Chocolate Cube, Banana Nuggets, Cardamom
Brûlée

Warre's Otima 10 Year Old Port, Portugal

10 Course Menu £75.00

10 Course Menu with Wine £100.00

10 Course Menu with Wine and Champagne £109.00

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