



Tasting Menu & Wine Pairing

Amuse Bouche

Mackerel, tomato, nasturtium, ponzu, Oscietra caviar	Alberino
Duck liver & confit duck ballotine, cherries, onion & duck fat lardy cake	Banyuls
Hand dived Orkney scallop, kohlrabi, grape, cucumber, garden lovage	Sancerre
Cod, courgette, brandade, mussels, basil	Pouilly Fuisse
Derbyshire lamb, Turkish aubergine, red pepper, lahmacun	Calicanto
<hr/>	
A selection of three cheese's peacock crackers <i>(As an additional course £12.50 supplement)</i>	Crusted Port <i>(£7.75 supplement)</i>

Pre-Dessert

Raspberry mousse, rose, lychee & raspberry sorbet	Yuzu Sake
Casa luker chocolate, Mango, lime caramel, Tahitian vanilla & miso ice cream	Ice wine

£99.50 per person £80.00 wine pairing
per person

*The tasting menu is only available for the entire table;
unfortunately, substitute dishes are not possible*

12.5% Service added at guest's discretion.
