



WINE PRESS

Tasting menu

- Chef's Complimentary Bread & Amuse Bouche -

Beetroot "Tartare"

Gremolata, squash puree, guacamole, caper berries, sourdough toast (G, VG)
Côtes du Rhône Villages "St Gervais Syrius" Domaine Clavel – Rhone, France

Brown Butter Halibut

Peas à la française, brown butter dashi sauce (F, M)
Chardonnay "Helmsman" 2020 – Central Ranges, Australia

Slow Roasted Rump of Hogget

Pressed shoulder, aubergine, fondant, sheep's yoghurt,
cracked buckwheat (M)
"Terra Boa" Old Wines, Bacalhoa 2020/21 – Beiras, Portugal

~ Chef's Sorbet ~

Choc Trio Layer Cake

Milk sorbet, buckwheat crumb (M, E, G, N)
Goldschatz Trockenbeereauslese, Oliver Zeter (2020) – Pfalz, Germany

Coffee & petit fours

Tasting menu £60. Tasting menu including wine flight £90

