



TASTING MENUS

maximum of 15 people to order - please check for availability
 whole table must order from this menu and before 8pm

regular

local sourdough, miso brown butter v
 125ml cruze blanc de blanc 5

ham hock fritters, yorkshire forced rhubarb gf

tuna tataki, yuzu, sesame & soy, guacamole & caviar
 gf

potted crab parfait, dressed white crab, elderflower
 caramel, toasted brioche

125ml duc de normy picpoul de pinet 5.25
 braised beef cheek, lovage, miso onion, pickled onion
 gf

grilled lamb rump, bbq celeriac, satay sauce, shimiji
 mushroom, peanut dukkah n gf

125ml finca dos cientos rioja doc 4.25
 dark chocolate delice, clotted cream ice cream,
 honeycomb & raspberry v gf

45 per person

-no substitutions-

vegetarian

local sourdough, miso brown butter v
 125ml cruze blanc de blanc 5

black bomber & cauliflower beignets, pickled walnut
 ketchup v gf

wild mushroom chawanmushi, bbq'd teriyaki oyster
 mushrooms, sesame granola v gf

125ml te onepoto sauvignon blanc 5.5
 wild garlic & feta arancini, parsley pesto aioli,
 parmesan v gf n

bbq'd seasonal asparagus, seaweed & caper butter,
 black garlic v gf

korean fried broccoli, pickled stem, broccoli puree,
 herb yogurt ve gf

125ml patterson's chardonnay 4
 dark chocolate delice, clotted cream ice cream,
 honeycomb & raspberry v gf

all wines stated are suggested pairings with the dishes above 40 per person

