



# TASTING MENUS

*maximum of 15 people to order - please check for availability*

*whole table must order from this menu and before 8pm*

*-no substitutions-*

## regular

local sourdough, miso brown butter v

*125ml cruze blanc de blanc 5*

origin hash brown, black truffle aioli, pecorino gf v

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

baked king scallops, 'nduja & lime butter, bbq corn, wild garlic gf

*125ml duc de morny picpoul de pinet 5.75*

spiced lamb kofta, sumac onions, herb yoghurt gf

bbq flat iron steak, hen-of-the-woods, parmentier potatoes, sichuan peppercorn sauce gf

*125ml finca dos cientos rioja doc 4.90*

lemon olive oil cake, white chocolate cheesecake, pistachio praline, raspberry sorbet v gf

45 per person

## vegetarian

local sourdough, miso brown butter v

*125ml cruze blanc de blanc 5*

origin hash brown, black truffle aioli, pecorino v gf

salt baked beetroot, whipped goat's cheese, torched grapefruit, smoked almond dukkah v gf

*125ml tierra alta merlot 4.75*

bbq'd watermelon, feta, walnut & rocket salad, balsamic & honey dressing, pickled shallot v gf

red pepper, goat's cheese & basil arancini, balsamic aioli, parmesan v gf

bbq'd yorkshire asparagus, butterbean, gremolata, hazelnut ve n gf

*125ml beyond the river chardonnay 4.75*

lemon olive oil cake, white chocolate cheesecake, pistachio praline, raspberry sorbet v gf

40 per person

*all wines stated are suggested pairings with the dishes above*

