

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 ferghettina franciacorta brut 9.5
birria beef & black bomber beignets, pickled walnut
ketchup gf n

smoked pork & chipotle tacos, sour cream, pickled
red cabbage, coriander gf

baked king scallops, n'duja & lime butter, bbq corn,
jalapeno salsa gf

125ml duc de morny picpoul de pinet 5.75
baked stonebass, shellfish bisque, lemon fennel,
chive emulsion gf

fillet of beef tataki, yuzu ponzu, wasabi aioli, kimchi,
sesame cracker gf

125ml tierra alta pinot noir 4.5
salted caramel tart, clotted cream ice cream,
chocolate soil v

50 per person

-no substitutions-

vegetarian

local sourdough, miso brown butter v
125ml ferghettina franciacorta brut 9.5
mushrooms on toasted brioche, black garlic v

pickled candy beetroot, whipped feta, truffle honey,
black olive crumb v gf

125 tierra alta sauvignon blanc 5
kimchi fritters, beetroot shabu, sweet pickled
onions, crispy chickpeas ve gf

cheddar & jalapeno arancini, sweetcorn puree,
parmesan v gf

miso glazed aubergine, baba ghanoush, spring
onion, chilli & sesame dressing gf ve

125ml tierra alta pinot noir 4.5
salted caramel tart, clotted cream ice cream,
chocolate soil v

45 per person

all wines stated are suggested pairings with the dishes above