

Tasting Menu

Available from 6-8:30pm, everyday

7 courses | 90

Wine pairing flight | 35

Bread & snacks

Lobster & scallop ravioli

Columbia Winery Washington State Chardonnay, USA

Isle of Wight tomato

Wild sea bass

Lagar de Cervera Albariño, Rias Baixas, Spain

Treacle cured roast sirloin

Rioja Vega Tinto, Rioja, Spain

Black forest gâteau

Elysium Black Muscat, Quady, USA

Strawberry & cream mille-feuille

Balfour Hush Heath Estate, Leslie's Reserve Brut (extra £5)