

“To be enjoyed by the whole party.
Available for lunch until 2 pm & dinner until 9.45 pm.”

Amuse bouche

*Louis Roederer, Brut Rosé, 2013 **

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Raw kingfish, cucumber, kohlrabi & sweet chilli

Riesling, Best's Great Western, Victoria, Australia, 2016

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Isle of Wight tomatoes, mozzarella, black olive caramel, basil oil, chilli & sesame

Vermentino di Sardegna, Is Argiolas, Argiolas, Sardegna, Italy, 2017

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Kimchi risotto, slow cooked egg & sesame

Pinot Gris, Huia, Marlborough, New Zealand, 2017

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Baked hake, Beaufort crust, Iberico pork & spicy cabbage

Bekseju, Traditional Korean Wine

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Fillet of Scotch beef, stew of braised ox heart, short rib, pomme anna
& red wine jus

*Mas de Daumas Gassac, Haute Vallée du Gassac, Vin de Pays de l'Hérault,
Languedoc/Roussillon, France, 2016*

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Yoghurt sorbet & shizo granita

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Carrot cake, cream cheese & 'carrot cake' ice cream

Monbazillac, L'abbaye, Domaine de l'Ancienne Cure, South West, France, 2011

Head Chef Joo Won

Menu Dégustation £119.00

Menu Dégustation including wine £169.00

* Menu Dégustation deluxe including Champagne £199.00

This is a sample menu only.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5% will be added to your bill.