

Tasting Menu

5 Courses 50 pounds

5 Courses including wine 70 pounds

Evenings Tuesday – Saturday, last orders 8.30pm

Arbroath smoky ravioli, quail egg, parsnip soup
Gavi di Gavi La Toledana, Domini Villa Lanata, Italy 2007

Cured foie gras, rhubarb, brioche & pistachios
Château Musar white Gaston Hochar, Bekaa Valley, Lebanon 2000

Sea bass, mussels, heritage tomatoes, samphire
Chablis, Domaine Gilbert et Fils, France 2006

Rack & shoulder of lamb, prune purée, clam & lavender risotto
Nero D'Avola Sicilia Terre di Ginestra, Calatrasi 2006

Chocolate fondant, amaretto sabayon, truffle jelly, fromage sorbet
Campbells Rutherglen Muscat, Victoria, Australia