

TASTING MENU

6 Courses £65 with wine flight £100

**Cured Fjord trout with lime, apple,
celery and Arënkha**

Ezimit Viognier 2022, Republic of North Macedonia

**Cornish scallops, dhal lentil, shallot,
lime and coconut**

Gizella Estate Furmint-Harslevelu Blend 2021, Hungary

**Grilled and breaded halibut with pomme cocotte
warm tartare sauce**

Sabar Keknyelu Komagas 2021, Hungary

**Venison, Roscoff onion, savoy cabbage
and pickled walnut**

Uggiano Chianti Classico Riserva Prestige 2019, Italy

Passion fruit and basil

**Dark chocolate mousse with vanilla bavarois
and white chocolate**

Balla Geza Kadarisszima Sweet Red Wine 2020, Romania
