

SEASONAL SET MENU

To Start

Cured Mackerel Tartlet, Ricotta, Lemon Soy Pearls

Or

Caramelized Cauliflower, Ricotta Tart, Lemon Soy Pearls (V)

Liatiko Rose, Lirarakis, 2021, Crete, Greece

Or

Fino Inocente (from Magnum) Valdespino, NV, Jerez

To Follow

Lemon Cured Trout, Everything Spice, Cultured Red Cabbage Ketchup, Fennel

Pinot Gris, Steinwiege, Schnaitmann, 2021, Württemberg, Germany

Or

La Bota 119 Florpower MMXXII 2022, Equipo Navazos Sanlúcar de Barrameda

Glazed Koji Roasted Beetroots, Tahini, Green Harissa (Ve)

Julianas, Benjamin Passot, 2018, Beaujolais, France

Or

Amontillado, Cruz del Mar, Bodegas Cesar Florido, Chipiona

Main Course

Pork Cheeks, Caramelised Quince, Jerusalem Artichoke and Potato Terrine, Kale

Oloroso, Gobernador, Hidalgo, Sanlúcar de Barrameda

Or

Susumaniello A Mano 2021, Puglia, Italy

Sweet Potato Cromesquis, Apple and Shallot Agodulche, Kombucha Squash,
Walnut and Parsley Pesto

Oloroso, Gobernador, Hidalgo, Sanlúcar de Barrameda

or

Susumaniello, A Mano, 2021, Puglia, Italy

Cheese

La Peral Blue, Medjool Date, Smoked Almonds

Cream, Cruz del Mar, Cesar Florido, Chipiona

Dessert

Chocolate Delice, Chocolate Crumb, Brandied Cherry Ice Cream

'San Emilio' Solera Familiar, Pedro Ximénez, Bodegas Lustau

Dinner £50 per person - Wine Pairing £45 per person

Set Food Menu to be taken by the whole table



(V) Vegetarian (Ve) Vegan Please notify us of any allergies.*Contains Nuts
Due to the varied ingredients used, which are intrinsic to the dishes themselves, we cannot remove or replace elements. We are happy to talk through what may be suitable recommendations.
A discretionary service charge of 12.5%, will be added to your bill. In partnership with Love Food, Share Food Campaign a voluntary £1 charitable donation has been added to your bill.

