



Rhubarb

Sunday Lunch Tasting Menu 49

Wine Flight 39

Tuna Ceviche

Teriyaki, Basil Granita, Rhubarb, Tomato Consommé

Langoustine Tagliatelle

Squid Ink, Dill Hollandaise, Chilli Jam

A5 Wagyu

Wagyu Fat Cracker, English Wasabi, Mustard

Pol Roger, Brut Réserve, Champagne, NV

Breads

Sourdough, Basil, Caramelised Onion

Chicken Liver Parfait, Marmite Butter

Whittaker's Gin-Cured Salmon

Sturia Caviar, Chamomile Lawn Gin and Crème Fraîche Sorbet, Compressed Cucumber

Picpoul de Pinet St Clair, Luvignac, France, 2022

Stout Glazed Beef Short-Rib

Leek, Potato and Cheddar Bon Bon, Horseradish Emulsion, Dijon Mustard and Capers Sauce

Antinori, Péppoli Chianti Classico, Sangiovese, Italy, 2019

Thai Curry Ice-Cream

Sturia Caviar, Blood Orange Consommé

Yamatogawa Shuzo, Yauemon "Moonlight" Nigorizake, Fukushima, NV

Spiced Plum

Apricot Crèmeux, Caramelised White Chocolate Ganache, Pear & Yoghurt Sorbet

Azienda Vitivinicola Tacchino, Moscato d'Asti, Piedmont, 2021

To be taken by the whole table