



Rhubarb

Tasting Menu 85

Wine Flight 65

Tuna Tartare

Isle of Wight Tomato, Ponzu

Crab 'Curry' Custard

White Crab, Bahji Scraps

Wagyu '99'

Wagyu Fat Flake

Pol Roger, Brut Réserve, Champagne, NV

Breads

Sourdough, Brioche

Chicken Liver Parfait, Marmite Butter

Orkney Scallop Ceviche

Chilli, Lime, Sour Cream, Orange

Riesling, Rieslingfreak No. 33, Clare Valley, 2023

Artichoke 'Mornay'

Gruyère, Pickled Daikon

Chardonnay, Deakin Estate, Australia, 2023

Wild Duck 'Tagliatelle'

Autumn Truffle, Slow Cooked Leg, Mallard Ham, Aged Parmesan

Domaine Cauvard, Chorey-lès-Beaune, Burgundy, 2022

Valley Farm Estate Venison

BBQ Haunch, Tartare Tart, Hawthorn Gel, Pied De Mouton, Pickled Elderberries

Fantini 'Edizione 22', Cinque Autoctoni, Terre di Chieti IGT, 2020

Thai Curry Ice-Cream

Sturia Caviar, Blood Orange

Tsuji Honten, "Misty Mountain" Junmai Bodaimoto Nigorizake, Okayama, NV

Raspberry Soufflé

Blood Peach Ice-Cream

Moscato d'Asti, Prunotto, Piedmont, 2023

This menu has been designed to be enjoyed by the whole table