



Rhubarb

Lunch Tasting Menu 49

Wine Flight 39

Tuna Sashimi

Tomato, Ponzu

Morel Custard

Bacon Jam, Trout Roe

Wagyu '99'

Wagyu Fat Flake

Pol Roger, Brut Réserve, Champagne, NV

Breads

Brioche, Sourdough

Chicken Liver Parfait, Marmite Butter

Crab 'Curry'

Dressed Whitby Crab, Brown Crab Bhaji, Coconut and Lobster Bisque

Protero "Aromatico", Adelaide Hills, Australia, 2021

Valley Farm Estate Venison

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

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

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Market Fish

Please ask your server about our Market Fish

Wine Pairing Chosen By Our Sommelier According to the Market Fish of the Day

Thai Curry Ice-Cream

Sturia Caviar, Blood Orange

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

Chocolate

Sourdough, Milk Chocolate Aero, Dark Chocolate Espuma, Crab Apple Gel, Parsnip Ice-Cream

Encanto Oaxaca

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