



# Rhubarb

## Tasting Menu 85

### Wine Flight 65

#### Tuna Ceviche

Tomato, Ponzu

#### Morel Custard

Sourdough Croutons

#### Wagyu '99'

Wagyu Fat Flake

*Pol Roger, Brut Réserve, Champagne, NV*

#### Breads

Brioche, Sourdough

Chicken Liver Parfait, Marmite Butter

#### Beetroot Tartare

Teriyaki, Pickled Chilli, Coriander, Mirin Mayonnaise

*Château La Coste, Lady A, Provence, France, 2024*

#### Yorkshire Asparagus

Cured Ham, Wild Garlic, Spring Truffle Velouté

*Rieslingfreak, No. 33, Clare Valley, Australia, 2025*

#### Monkfish Vadouvan

Saucisson and Sweetcorn, Wild Rice, Fenugreek Beurre Blanc

*Lievland, Chenin Blanc, Paarl, South Africa, 2025*

#### Duck à l'orange

Breast, Confit Leg, Beef Fat Carrot, Celeriac

*Georges Duboeuf, La Madone, Fleurie, France, 2023*

#### Thai Curry Ice-Cream

Sturia Caviar, Blood Orange

*Yamatogawa Shuzo, Yauemon 'Moonlight', Nigorizake, Japan, NV*

#### Sticky Toffee Soufflé

Butterscotch Sauce, Clotted Cream Ice Cream

*Château Filhot, Sauternes, Bordeaux, France, 2019*

*This menu is designed to be enjoyed by the whole table.*