



TASTING MENU PAIRED WINES

Prestigious Wines

2021 Riesling Spätlese, Bernkasteler Badstube,
Dr. H. Thanisch, Mosel, Germany



2020 Assyirko 34, Artemis Karamolegos,
Santorini, Greece



2019 Benares Gewürztraminer,
Jean Claude Gueth, Alsace, France



2014 Barbera d'Asti, Monte Colombo,
Marchesi di Gresy, Piedmont, Italy



2014 Gevrey-Chambertin, Clos de la Justice
Vallet Frères, Burgundy, France



2018 Vin de Constance, Constantia,
South Africa

£119 Per Person

Captivating Wines

2021 Light Muškat Žuti, Dvanajščak-Kozol,
Međimurje, Croatia



2022 Viognier, Ktima Gerovassiliou,
Epanomi, Greece



2019 Benares Gewürztraminer,
Jean Claude Gueth, Alsace, France



NV Negroamaro & Primitivo, Collezione Cinquanta
San Marzano, Puglia, Italy



2018 Valenciso Reserva, Rioja, Spain



2018 Sauternes Château Laville,
Bordeaux, France

£79 Per Person

Wine Measures: 100 ML, Dessert Measures: 70 ML



TASTING MENU

Street Snack



Truffle Shorba



Carlingford Oyster and Cured Sea-Bream Chaat



Baked Malabar "Hand Dived" Scottish Scallop, Crispy Bread Podi



Tawa Masala Wild Halibut, Portsmouth Clam Moilee



Fruit Soda



Tandoori Muntjac, Garlic Yoghurt, Chilli Chutney



Baby Poussin Tikka Masala



Alphonso Mango Textures



Petit Fours

£128 Per Person

This menu is offered for the entire table only
Last order by 9:00pm for dinner

Wine pairing options are available on the last page
Please ask for one of our Sommeliers for recommendations