



## TASTING MENU PAIRED WINES

### Prestigious Wines

2021 Riesling Kabinett, Erben Thanisch,  
Dr. H. Thanisch, Mosel, Germany



2020 Assyrtirko 34, Artemis Karamolegos,  
Santorini, Greece



2019 Benares Gewürztraminer,  
Jean Claude Gueth, Alsace, France



2015 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



Australian Black 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



Sparkling Tea



Tandoori Muntjac, Garlic Yoghurt, Chilli Chutney



Poussin Tikka Masala  
(Served with Black Dal, Laccha Parantha & Pulao Rice)



Kesar Mango Textures



Petit Fours

**£132 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