

TASTING WINE

option 1 £115

*2023 Gewurztraminer, Bodegas Pirineos,
Somontano, Spain*

*2020 Spätburgunder, Kalkmergel, Knipser,
Pfalz, Germany*

*2016 Sylvaner, Bergweingarten, Pierre Frick,
Alsace, France*

*2024 Assyrtiko / Chardonnay, Ktima Voyatzi,
Macedonia, Greece*

*2022 Verdicchio, 'Le Oche', Fattoria San Lorenzo,
Marche, Italy*

*2016 Merlot, Canoe Ridge, Chateau Ste Michelle,
Columbia Valley, USA*

*NV Bachus, Entice, Hattingley Valley
Hampshire, England*

*2019 Mourvèdre, Late Harvest, Cline Family Cellars,
Sonoma, California, USA*

CHEF'S TASTING

£165

ORKNEY LANGOUSTINE
peach, verbenä, sansho

QUAIL
cherry, almond, timiz pepper

VEAL SWEETBREADS
lovage, horseradish, grains

NEWLYN MACKEREL
isle of wight tomato, sanbaizu, dulce

WILD TURBOT
red pepper, squid, sea truffle

PEKIN DUCK
apricot, oabika, morteau

LAVENDER
citrus, vanilla, pecan

OAKCHURCH RASPBERRY
pistachio, yoghurt, lemon verbenä

CRÈME BRULÉE
green anise, yoghurt, blueberry

TASTING WINE

option 2 £165

*2022 Scheurebe Spätlese, Weingut Horst Sauer,
Franken, Germany*

*2022 Pinot Noir, Reserve, Walgate,
East Sussex, England*

*2018 Musar Blanc, Château Musar,
Bekaa Valley, Lebanon*

*2024 Assyrtiko / Chardonnay, Ktima Voyatzi,
Macedonia, Greece*

*2021 Châteauneuf-du-Pape Blanc, Chante Cigale,
Rhône, France*

*2022 Grenache Noir, Blankbottle Familiemoord,
Piekenierskloof, South Africa*

*2017 Vidal Blanc Ice Wine, Peller Estates,
Ontario, Canada*

*2019 Mourvèdre, Late Harvest, Cline Family Cellars,
Sonoma, California, USA*

a discretionary 12.5% service charge will be added to your final bill, prices are inclusive of VAT.

Please be aware that in our kitchen and bar, we handle common allergies. While we employ stringent measures to prevent cross-contamination, we cannot guarantee that any dish will be completely allergen free.