



TASTING MENU

SIX SEASONAL COURSES CREATED BY OUR HEAD CHEF GABOR KATONA

CHARRED MACKEREL FILLET

Cucumber Salsa, Yoghurt & Lime, Dill Oil, Sourdough

125ml Glass Traminer Aromatico, Friuli DOC, Farnada Cappello, Italy 2018 £5.25

DUCK LIVER & PORT TORTE

Blood Orange Jelly, Honey Roasted Pecan

125ml Glass La Vida en Rojo Syrah, Valencia, Spain 2016 £5.25

PAN ROASTED TROUT FILLET

Leek Fondue, Grilled Baby Leeks, Pommes Anna, Parsley Cream

125ml Glass Waverider Sauvignon Blanc, Marlborough, New Zealand 2019 £5.25

FILLET OF BEEF

Roast Roscoff Onion, Braised Beef Cheek, Parmentier Potatoes &
Spinach, Beef Jus

*125ml Glass Gouguenheim Cabernet Sauvignon, Valle Escondido Mendoza,
Argentina 2017 £6*

HONEY & WALNUT CAKE

Grilled Ragstone

50ml Glass Churchill's White Port £4.25

HUNGARIAN 'ESZTERHAZY CAKE'

Boozy Cherries, Kirsh Custard, Cherry Glaze

125ml Glass Tokaji 5 Puttonyos, Tokaj Classic Winery, Hungary 2013 £16.90

£60

Add a cheese course £6

Please ask for our selection of Ports

Please advise your waiter if you have any food allergies

*Please note Tasting Menu orders must be placed before 9pm
and ordered by the whole table*