

BuRnT TRuffLe

May Tasting Menu

£70 pp

Aperitifs

Champagne Charlie 10½

Charles Heidsieck Brut NV, Seasonal syrup

Negroni 8½

London dry gin, Campari, vermouth

S N a C K

Crispy chicken skin, tarragon mayonnaise

S T a R T e R

Tomato and mozzarella salad

Izardi, Garnacha tinta, Rioja, Spain 2017

F i s h

Halibut with tartare sauce

Greywacke, Sauvignon blanc, Marlborough, New Zealand, 2107

M a I N

Sirloin of beef, pomme puree, asparagus

Allegrini "La Grola", Corvina, Veneto, Italy 2015

D e S s e R t

Pecan tart, vanilla ice cream

Sandeman 10 year Tawny Port, Porto, Portugal

S W e E T

Strawberry pastilles

Coffee to finish

Espresso 2

Americano 2½

Cappuccino 3

Please inform us of any allergies and intolerances, a full list of ingredients is available on request.
(n)= contains nuts.