

Tasting Menu

€90

Amuse Bouche

John Dory

Smoked Tomatoes, Black Olive Tuile, Tomato Essence
Albarino Fillaboa, Rias Baixas, Spain 2010

Skate

Pine Nut, Orange & Raisin Butter, Chervil Sauce, Artichoke Gnocchi, Prawns
Saint Véran
Les Crèches Domaine Saumaize Michelin, Bourgogne, France 2010

Foie Gras

Terrine, Glazed Cherries, Cherry Gel, Brioche
Riesling Spätlese
Mosel Saar Ruwer Veldenzer Eisenberg, Max Fred Richter Weingut, Germany 2008

Rabbit

Loin & Terrine, Sweetcorn Beignet, Foie Gras Emulsion
Santenay
Domaine Philippe Colin, Bourgogne, France 2008

Beef

Fillet, Braised Ox Cheek, Shredded Tongue, Marrow Bread Crumb, Smoked Garlic
Sumarroca
Santa Creu de Creixá Penedés, Spain 2008

Pre-dessert

Banoffee

Opera Chocolate & Blood Orange

Mousse, Parfait, Marmalade, Almond & Vanilla Foam, Almond Bourbon
Niepoort
10 Year Old Tawny Port, Portugal

To Include Wines €135

100ml per course

50ml with dessert course

Tasting Menu available until 9pm by table only

Please note A 12.5% Discretionary Gratuity will be added to your bill
