

Tasting Menu

€60

Amuse Bouche

Charred Mackerel

Cauliflower, Caviar, Brown Butter Dressing

Santorini "Assyrtiko", Gaia Estate, Greece 2016 100ml

Foie Gras

Seared, Apple, Raisin, Walnuts, Smoked Eel

Riesling Beerenauslese Rheinhessen, Germany 2015 50ml

Palate Cleanser

Sika Deer

Loin, Celeriac, Game Faggot, Mushroom, Tarragon, Coffee

Shiraz Longview Estate, Australia 2015 100ml

Dark Chocolate Tart

Raspberry, Chocolate Tuile, Cocoa Sorbet, Raspberry Gel

Recioto Della Valpolicella "Classico", Zenato, Italy 2011 50ml

Tea / Coffee & Petits Fours

To Include Wines €105

Tasting Menu available by table only

Dietary restrictions / allergies may cause delays with some dishes on the menu.

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