



Tasting Menu

€60

Amuse Bouche

Butter Poached Lobster Claw

Grapes, Chervil, Peach, Cucumber

Riesling, Domaine Zinck, Alsace 2015 100ml

Derg Mature Cheddar Agnolotti

Crisp Kale, Wild Mushroom Broth, Truffle Oil

Rioja Capellania Marques de Murrieta-Spain 2011 100ml

Palate Cleanser

Aged Lamb

Aubergine, Milk Curd, Artichoke, Lamb Jus

Vertente, Niepoort-Portugal 2014 150ml

Gariguette Strawberry

Mille Feuille, Mint, Vanilla Ice Cream

Riesling Spätlese Max Ferd Richter, "Valdenzer Eisenberg", Mosel 2015 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
