

Dinner Tasting Menu

€90

Amuse Bouche

Foie Gras

Parfait, Apple, Hazelnut, Onion, Apple Blossom
Viognier de Rosine, Stephane Ogier, Rhone Valley, France 2014 100ml

Flaggy Shore Oyster

Potato Velouté, Smoked Eel, Caviar, Chive
Assyrtiko 'Gaia' Santorini, Greece 2015 100ml

Roast Turbot

Cauliflower, Langoustine Tortellino, Sea Herbs, Langoustine Dressing
Grüner Veltliner, Kremstal "Höhlgraben", Austria 2015 100ml

Sika Deer

Loin, Beetroot, Purée, Blackberry, Jus, Pickled Rose
Rossese Di Dolceacqua Ka Mancine, Italy 2014 100ml

Lime Leaf Ice Cream

Black Figs, Caramelised Oats

Cheesecake

Blueberries, Tuile, Cream, Milk Sorbet
Riesling Spätlese Max Ferd Richter, "Valdenzer Elisenberg", Mosel 2015 50ml

Tea / Coffee & Petits Fours

To Include Wines €150

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