

LUNCH TASTING MENU

amuse bouche

beetroot soup, horseradish cream, smoked eel

poached fillet of loch duart salmon, smoked potato,
asparagus, white wine sauce
pinot gris, chateau ste michelle, washington state, usa, 2009

breast of wood pigeon, hazelnut crust, mushroom purée,
wild garlic, fondant potato
carménère equus, haras de pirque, maipo valley, chile, 2009

mango greek yoghurt sherbert, lychee granita

tonkan bean parfait, tropical fruit salad
moscato d'asti, prunotto, piedmont, italy, 2011

french and english farmhouse cheeses, handmade crackers
(as an additional course £11.50 or as a dessert £5.50 supplement)

five courses £35.00 ~ wine flight £18.00
the tasting menu is to be enjoyed by the whole table
a discretionary service charge of 12.5% will be added to the bill
please note some of the above dishes may contain traces of nuts