

MENU GOURMAND

6 Courses 60.00

Wine Pairing 35.00

Amuse bouche

Welcome from our Chefs

Cornish crab

Avocado, Granny Smith

2016 Riesling 'The Courtesan', Clare Valley, Australia

Cured Salmon grapefruit

Horseradish dill

2016 Altano, Douro, Portugal

Pan fried wild Seabass

Celeriac, spinach

2005 Vouvray, Marc Brédif, Loire Valley, France

"Colonel"

Lemon Sorbet, iced vodka

Passion fruit mousse

White chocolate, pistachio

2014 Late Harvest Gewurztraminer, Fromm, Marlborough, New Zealand

We ask that the Gourmand menu to be taken by the whole table,
last orders for the Gourmand menu are at 9.30pm.