

OYSTERS

Crispy potato wrapped, tartare, purslane 5.50

Natural with rhubarb ginger mignonette, horseradish crème fraiche 4.50

Boschendal Brut NV - Western Cape, South Africa 125ml 10

TASTING MENU 70 | WINE PAIRING 45

Kota breads with whipped salted miso butter

Course 1

Gurnard ceviche, langoustine tiger milk, kataifi wrapped langoustine tail

Hattingley Valley, Blanc de blancs - Hampshire, England 2018

or

Venison tartare tostado, sloe berry ponzu, celeriac, pickled shemeji mushroom

Rosé Brut Cremant de Bourgogne - Burgandy, France NV

Course 2

Disco scallop, Crown Prince pumpkin, coconut, curry crunch, puffed rice

Riesling 'Eins Zwei Dry', Leitz - Rheingau, Germany 2024

or

Cider braised Primrose Herd pork chee, cauliflower, apple sage

Pinot Noir 'Momo', Seresin Estate - Marlborough, NZ 2023

Course 3

Hake, charred leeks, mussels, saffron, lemongrass kaffir lime leaf espuma

Chardonnay, Villa Blanche - Pays d'Oc, France 2024

or

Phillip Warrens beef fillet, short rib, szechuan ginger carrot, crispy shallot

Wynns Connawarra Estate Shiraz - Connawarra, Australia 2021

Course 4

Rhubarb & custard

Late Harvest Torrontes, Susana Balbo - Mendoza, Argentina 2021

or

Millionaire dark chocolate & miso caramel tart, malt ice cream

Rivesaltes Ambré, Domaine Cazes - Rivesaltes, France 2015

5.00 SIDES

Gear Farm organic brassicas

Gear Farm organic oriental leaf salad

Fries