

DAILY CHEFS MENU 70

*paired wine flight 45*

MANGALITZA HAM CROQUETTE

WEAVER FISH CRUDO, RHUBARB, BEETROOT, PONZU

*Hattingley Valley, Blanc de Blancs - Hampshire, England 2015*

DUCK LIVER PARFAIT, PICKLES QUINCE, SOUR DOUGH

*Chardonnay Vinos Naturales, Santa Julia - Mendoza, Argentina 2024*

GURNARD, BOUIBAISSE, SABAYON, PICKLED GOOSEBERRY

*Carpe Diem White, Knightor - Cornwall, UK NV*

BEEF FILLET, SMOKED POTATO, GIROLLES, LARDO

*Pinot Noir 'Momo', Seresin estate - Marlborough, NZ 2023*

BLACK CRAB APPLE CAKE, WALNUTS, BUTTERMILK

*Boal 10y/o Madeira, Barbeito – Madeira, Portugal*

KOTA