

MENU

Homemade focaccia

Champagne Collet, Brut 1er Cru 'Art Déco' NV

125ml | 13.5

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Beef tataki, pickled radish, fried leeks, endive

Barons Lane Red, New Hall Estate, Essex

125ml | 9

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Barbary duck, apricots, pickled baby turnip, hoisin

Pinot Noir, 'Sibaris', Gran Reserva, Valle de Leyda, Undurraga

125ml | 9

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Roast monkfish, Isle of Wight tomato
and bacon sauce, crispy potatoes

Reisling, Trocken, Kreuznacher, Nahe, Weignut Anton Finkenauer

125ml | 9

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Pear Belle Hélène, chocolate sauce, toasted hazelnuts

Chateau Suduiraut, Sauternes

75ml | 5.8

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British cheese, honey, grapes and biscuits

LBV Port, Douro, Barros

50ml | 5.5



SCAN FOR ALLERGENS

*Please note: Our wine pairings are chosen to perfectly complement each dish.
For the full selection, please refer to our wine list.*