

Spring Tasting Menu

Wine pairings available for purchase on the day, £32

Dish 1

Whipped white beans with
raw asparagus and radish
(ve) (gf)



Pair with

Seméli Thea
Single Vineyard Moschofilero
Mantinia | GREECE

Dish 2

Poached lemon sole with
watercress, brown butter &
capers
(gf)



Pair with

Granbazán
Etiqueta Ambar Albariño
Rías Baixas | SPAIN

Dish 3

Roast lamb with courgette,
black olive and pistachio
(df) (gf)



Pair with

Olifantsberg
Syrah
Breedekloof | SOUTH AFRICA

Dish 4

Somerset cheddar with
green apple, toasted oats
and lovage
(v) (gf)



Pair with

Axel Pauly
`Generations` Riesling
Mosel | GERMANY

Dish 5

Rhubarb and custard baked
Alaska
(v) (gf) (contains nuts)



Pair with

Prunotto
Moscato d'Asti
Piedmont | ITALY

