



New Year's Eve
TASTING MENU & WINE FLIGHT

Canapés & Homemade Bread

Liver Parfait

orange, brioche

Paired with:

Riesling, Kung Fu, USA
stone fruits, white peach



Scallop

cucumber, dashi

Paired with:

Verdejo, Loess, Spain
tropical fruits, balsamic

Crispy Potato

parmesan, chive

Paired with:

Pecorino, Colline Pescaresi, Italy
blossom, melon



Mackerel

cured, tartare, beetroot

Paired with:

Chablis, Domaine Bieville, France
citrus, honey

Duck Breast

leg croquette, red cabbage, five spice

Paired with:

Merlot, Vistamar, Chile
plum, toasted oak



Blood Orange

parmesan, chive

Paired with:

Sauvignon Blanc, Late Harvet, Chile
honey, apricot

Dark Chocolate Molleur

marmalade, whisky, prunes

Paired with:

Cotes du Rhone,
Reserve De L'Abbe, France
black fruits, sweet tannins



Chocolate Truffle Tasting Board

tea or coffee

Paired with:

Ruby Port, Taylors, Portugal
plum, vanilla

TASTING MENU

£75 per person

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£125 per person

