

Tasting Menu

Tasting Menu 120 / 180 With Wine Pairing

Today's Bread & Butter

Panoramic Aperitif

Tuna Tartare

Ponzu sauce and citrus gel, cherry tomato, garlic and anchovies

Asparagus

Green asparagus, almond cream, shiso oil, Wirral watercress

Beef Carpaccio

Basil pesto, pine nut milk and pizzaiola sauce

Raviolo

Braised rabbit ragu, parmesan foam and burnt onion cream

Beef Wellington

Seasonal vegetables and bone marrow jus

Passionfruit Mousse

Vanilla sponge, white chocolate mousse, passionfruit jelly

Black Forest

Dark chocolate mousse, chantilly cream, chocolate sponge, amarena cherry, macaroon

(Menu is subject to change, please ask your server)

We cannot guarantee that our dishes are 100% free of allergens
An optional service charge of 10% will be added to your bill.