

## Pickled Egg Seaweed



Potato
Trout Roe & Gooseberry

Beef Tartare
Buckwheat & Wild Garlic

Stout & Irish Treacle Bread
Cultured Butter

Creel Caught Langoustine
Alexander & Plum

Cauliflower Mushroom
Nasturtium & Radish

Cabbage Mussel & Caviar

Halibut Carrot, Oyster & Nori

Aged Beef
Potato & Leek

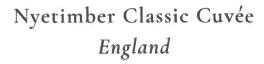
Optional Cheese Course
Four Cheeses £20.00

Apple Celeriac & Verbena

Preserved Blackberry
Woodruff

Tasting Menu £125 per person







## Granito Cru Alvarinho Portugal

Vermentino Antinori Guado Al Tasso Italy

Lethbridge Dr Nadeson Riesling

Australia

Ridge East Bench Zinfandel *U.S.A.* 

Batasiolo Spumante D'Asti Italy

Wine Pairing £75 per person