



## TASTING MENU

### **sourdough bread**

flavoured butter & gordal olives filled with vermouth gel

### **strawberries and tomatoes 1 2 3**

peach, basil

### **beetroot ravioli**

soft cheese, raspberries, pistachio, balsamic

### **shimeji ssam - korean taco**

peanuts, herbs, lime

### **mirin cured mackerel**

sun-dried tomato, black olives, pine nuts, fennel and pear

### **confit artichoke**

romesco, hazelnut

### **beef short ribs**

parsnips, coffee, pomegranate

### **international cheese plate**

four cheeses

### **surprise**

chef's choice

### **before the end**

chef's choice

### **75 per person**

All prices are inclusive of VAT at 10%.

Food Allergies & Intolerances:

If you have a food allergy or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

Not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Discretionary optional service charge of 10% will be added to the bill.