



TASTING MENU

sourdough roll, black tahini butter v

black quinoa & mango salad, corn,
black beans, cashews, endive v/n/gf

truffled mac & cheese, shallot rings, capers v

skewers:

charred broccoli, red pepper aioli v
king prawn, fennel, sesame, Aleppo chilli

côte de boeuf gf
30 day dry-aged, Shorthorn, Perthshire, 250g per head

crispy new potatoes, chilli vg

+£15 for flight of 4 wine pairings:

Rioja Blanco; Gatito Loco - Rioja Baja, Spain, 2018
Chardonnay; Sieur d'Arques, 'Toques & Clochers' - Limoux, France, 2016
Primitivo; Tenute Rubino, 'Salento' - Puglia, Italy, 2018
Malbec; Château du Cèdre - Cahors, France, 2016

£15 payable per head - £30 list price, £15 off with our soft launch offer

available for groups of 2, 4 or 6

100% OF SERVICE CHARGE GOES TO THE TEAM