

Dinner, 18 December 2024

7 Course Tasting Menu 230

Fancy wine matching 250

Smoked eel, romesco/ Ox tongue, pepperberry/
Seaweed bugak, ama ebi/ Chicken liver,
raspberry/ Parma 'Fratelli Galloni', fig/
Kangaroo, sansho/ Beetroot, goat curd
NV Gosset, Grande Réserve, Brut

Ora king salmon, shio konbu, celery
Iwa 5, Junmai Daiginjo

King Prawn, chrysanthemum, asparagus
2020 Domaine Belargus, Gordone, Chenin Blanc

Toothfish, peperonata, tarragon
2021 Samuel Billaud, Bourgogne d'Or, Chardonnay

Loddon Valley Lamb, piccalilli, curry leaf
2021 Camille Giroud, Pinot Noir

Tête de Moine, sweet potato, ginger
2018 Château Closiot, Bonneau, Barsac/Sauternes

Black Cherry, pistachio, lemon verbena
Egly-Ouriet, Ratefia de Champagne