

Dinner, 18 December 2024

Fancy wine matching 250
Classic wine matching 150

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

Ora king salmon, shio konbu, celery

King Prawn, chrysanthemum, asparagus

Toothfish, peperonata, tarragon

Loddon Valley Lamb, piccalilli, curry leaf

Tête de Moine, sweet potato, ginger

Black Cherry, pistachio, lemon verbena

Specials

Oyster, sumac, finger lime	8
Spanner crab, bisque, caviar	70 (serves two)
Sher Wagyu MS9+ rump cap	45