

Spring Wine Dinner

Thursday 23rd April

From 6.30pm

Porthilly oyster

House breads & seaweed butter

Laurent-Perrier Ultra Brut NV

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Citrus cured line caught seabass, buttermilk & dill dressing, bergamot

Coral do Mar 'Albariño' 2024, Pazo do Mar, Rías Baixas, Spain

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Lobster raviolo, shellfish bisque sauce

La Crema Sonoma Coast Chardonnay 2023, California

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Roasted monkfish, squid ink risotto, Geneva sauce, smoked eel foam

Colomba Bianca, 'Lavi', Nerello Mascalese 2023, Sicily

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White chocolate, Exmoor caviar, sea buckthorn

Weingut Mönchhof, Mosel, Ürzig Würzgarten, Alte Reben Riesling Spätlese Trocken

5 courses £60

Wine Pairing £55

Please advise us of any allergies in advance.

A discretionary 10% service charge is included in the final bill