

The Seasonal Table

Summer Fire & Smoke

Smoked Trout - Cucumber - Dill
Charred Corn - Wild Rice - Black Garlic
Summer Punch

Ca' del Console Prosecco, Veneto, Italy NV

48hour Sourdough - Chimichurri - Cultured Butter

Tomato - Ham - Olive Oil
Sancerre La Croix du Roy, Crochet, Loire, France 2023

Scallop - Nasturtium Flower
Gavi di Gavi, La Meirana, Broglia, Italy 2024

Native Lobster - 'Nduja - Courgette
Reisling, Lethbridge, Southern Australia 2023

Aged Duck - Burnt Peach - Almond - Lavender
Pinot Noir, Cloudy Bay, Marlborough, New Zealand 2022

Beetroot - Lemon Thyme - Verjus

Dark Chocolate - Banana - Salted Caramel
Sauternes, La Fleur D'Or, Bordeaux, France 2023

Sweet Treats

Tasting Menu £90
Wine Flight £55