## Cut Z

# 5 Course Tasting Menu April 2024 

Sea Bass Crudo<br>Chilli, Sesame, Daikon<br>Cherry \& Hibiscus Martini

"Not French Onion Soup"<br>Pinotage Rosé - Franschhoek, South Africa

"Masala Fish"<br>Lentils, Coriander, Mango, Yoghurt<br>Albariño - Salnés Valley, Spain

## Roast Pork

Cauliflower, Apple, Coffee
Pinot Noir - Cramele Recas, Romania
Lemon, Honey, Pine Nuts
Plum Sake - Akashi, Japan

## Cheese Selection $£ 15$

A selection of three artisan cheeses, chutney, biscuits and accompaniments.

