Signature Tasting Menu April 2024

Chef Foro
V&V

Menu Per Guest - £79

Drinks Pairing Per Guest - £70

A selection of fine wines and cocktails that we have chosen to accompany each course.

Beetroot, Goat's Cheese, Walnut

Malt Loaf & Salted Butter

Sea Bass Crudo Chilli, Sesame, Daikon Cherry & Hibiscus Martini

Vitello Tonnato Ox Tongue, Bonito, Caper Chardonnay & Fiano - Puglia, Italy

"Not French Onion Soup"

Pinotage Rosé - Franschhoek, South Africa

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

Roast Pork Cauliflower, Apple, Coffee Pinot Noir - Cramele Recas, Romania

Lemon, Honey, Pine Nuts Plum Sake - Akashi, Japan

Mushroom Tiramisu

Late Bottled Vintage Port - Douro, Portugal

Petit Four

Cheese Selection £15

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