

Tasting Menu

£60 or £100 with wine pairing

Blue prawns, crisp and tartare, with Hass avocado and Oscietra caviar

Riesling Troken, Rupertsberger, 2010

French white asparagus, fine herb emulsion and cured ham

Sauvignon Blanc, Isabel Estate, New Zealand, 2012

Roast Pyrenean milk-fed lamb with aubergine-harissa purée and saffron cracked wheat

Chianti Classico, Castello di Bossi, Italy, 2009

Grilled broad beans, ewe's milk cheese and fino sherry dressing

MR Moscatel, Malaga, Spain, 2009

Light verbena mousseline, Gariguettes strawberries and almonds

Jurançon Clos Thou, Henri Laplace, France, 2010