

tasting menu

129 per person

egg toast, caviar, herbs (1A,7,8)

tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)

pan roast organic clare island salmon, corn, spring onion, lime-corn broth (4,8)

prosciutto wrapped pork fillet, apricot & savoy cabbage (4)

john stone fillet, parmesan roulade, chilli emulsion (4,7,13)

warm chocolate cake, vanilla ice cream (1A,4,7,10)

wine and drink pairing

75 per person

maison antech, cremant de linoux, sparkling rosé, languedoc, france - nv

dreissigacker, vintages, riesling, rheinhessen, germany - nv

chateau de tracy, pouilly-fumé, sauvignon blanc, france - 2023

boutinot, uva non grata, gamay, france - 2021

ocrement-dit, cahors, cotinac, malbec, france - 2021

manhattan rouge, lot40 rye, cocchi extra dry, cocchi rosso, chambord