



*TASTING MENU*

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

SMOKED HADDOCK, CHAWANMUSHI, BEETROOT, APPLE, HORSERADISH

DEER PÂTÉ EN CROÛTE, CELEIRAC, CHESTNUTS

CHAR SIU SALMON, BLOOD ORANGE, NORI, CABBAGE

PORK FILET AND BELLY, ENDIVE, PARSLEY ROOT, PINK FIR POTATO

CHEESE PLATTER AND THEIR GARNISHES 13€

(INSTEAD OF DESSERT 8€)

STICKY TOFFEE PUDDING, PECAN, PRUNES

PETITS FOURS

MENU 85€ / WINE PAIRING 48€

ALL OUR PREPARATIONS ARE MADE IN-HOUSE WITH GREAT CARE AND LOVE

WE CAN ADAPT OUR MENU FOR ANY DIETARY REQUIREMENTS

CLOSING TIMES

4PM / MIDNIGHT