

CHEF'S TABLE

EVENING TASTING

Snacks

-

Nonno's focaccia, our smoked butter

-

Orkney scallops, chilli, roe sauce
2021 Montefalco Bianco, Umbria, Italy

-

Brixham monkfish, aubergine, lemon, caper, mint
2020 Albarino Lias Rias Baixas, Martin Codax, Spain

-

Raviolo, ricotta, parmesan, brown butter, egg yolk
2022 Langhe Nebbiolo DOC San Giacomo, Ascheri, Italy

-

Black Angus fillet of beef, artichoke, beef fat rosti, spinach, red wine jus
2017 Altimus, El Esteco, Argentina

-

Lemon, meringue, coffee, sea salt
2022 Moscato d'Asti, Moncucco DOCG, Fontanafredda, Italy

-

Rosa's madelines, Dartmouth honey

Menu £90

Matching Wine flight £47

A discretionary 10% service charge will be added to the total bill
Our service charge and gratuities are wholly distributed to our staff whether left as cash or on a credit card.
We should be made aware of any allergy or other dietary requirements upon / prior to booking the chefs table,
We cannot guarantee the absence of traces of nuts or other allergens.

