

# CHEF'S TABLE LUNCH TASTING

## *Snacks*

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*Focaccia, our smoked butter*

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*Orkney scallops, chilli, carrot*  
*2021 Montefalco Bianco, Umbria, Italy*

-X-

*Agnolotti, ricotta, egg yolk, brown butter, parmesan*  
*2020 Albarino Lias Rias Baixas, Martin Codax, Spain*

-X-

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

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*Lemon, coffee, meringue*  
*2022 Moscato d'Asti, Moncucco DOCG, Fontanafredda*

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*Rosa's madelines, Dartmouth honey*

*Menu £70*

*Matching Wine flight £35*

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.

