

## Wine Flight

## Tasting Menu

2022 Julien Brocard, Petit Chablis,  
Burgundy

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2021 Matetic EQ Coastal, Sauvignon Blanc,  
Casablanca Valley

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2020 Antinori Prunotto, Occhetti Nebbiolo,  
Langhe

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Wignac Cidre Rose, Le Goupil,  
Ardennes, France

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Port  
from our Cellar

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Ask  
Sommelier

Bread from Barry our baker  
and butters

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Pink fir potato, Jerusalem artichoke,  
Granny Smith, truffle

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North Atlantic cod,  
English asparagus, XO

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Salt aged beef fillet  
sprouting broccoli, miso, yeast extract

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Yorkshire forced rhubarb,  
burnt hay, sorrel

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Cacao bean,  
husk and nib

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Cheese trolley  
*(Supplement from £15.00)*

£60

(Served in 100ml glasses, unless otherwise specified)

£90