



Bistro Menu

4 course tasting menu 60 Matching wines + 40

Available for lunch 11.30am-3pm & dinner from 5pm

Last bookings at 6pm & tables must be vacated by 7.15pm

**Ponzu glazed Kingfish, Avocado, red Pepper, Jasmine Rice sorbet
& Wasabi hollandaise**

Clos Henri Sauvignon Blanc 2018

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Beetroot & Chevre agnolotti, Hazelnut, black Garlic, Parsnip & Rocket

M de Minuty Cotes de Provence Rose 2019

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**Crispy Pork Belly, candied Eggplant & Miso hollandaise
add Atlantic Scallop 15**

Smith & Sheth Cru Heretaunga Chardonnay 2018

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**Elderflower marinated Strawberries, Clevedon Buffalo Vanilla curd
& white Chocolate Elderflower sorbet**

Churton Late Harvest Petit Manseng 2018