

Vice and Virtue
Chefs' Tasting Menu
- £50 Per Person -

Our award-winning seasonal tasting menu.

To enhance your dining experience, we offer two drink packages for an additional cost: -

Classic Drinks Pairing - £55 Pounds Per Guest

Great wines and cocktails that have been selected to pair with our menu

Signature Drinks Pairing - £95 Per Guest

Fine wines and cocktails that our team have selected as exceptional matches to our menu

Oysters & Champagne £35 Per Couple

Two Glasses of Ayala Champagne and Five Lindisfarne Oysters
 Bowmore 12 Caviar, Onion Rings & Burnt Lime
 (Oysters Only, £15)

Kohlrabi - Fermented Pear, Blue Cheese Mousse
Linseed Cracker - Pickled Pumpkin, Maple, Granola

Carrot - Yoghurt, Miso, Orange
 Hitachino Nest Japanese White Ale
 Orange and Poppy Flip

Beetroot - Venison Fat, Marigold, Rhubarb Acid
 Beetroot and Rhubarb Shrub
 Pinot Noir, Avante Guard, USA

Sashimi Tuna - Morel Aioli, Babaganoush, Sesame, Daikon
 Picpoul Blanc, Les Costières de Pomerol, Languedoc, France
 Albariño, As Laxas, Rías Baixas, Spain

Chicken Heart Taco - Heart Three Ways
 Chinon les Bernieres Marcel Martin, Loire Valley, France
 La Conquista! Battle for Barossa, Australia

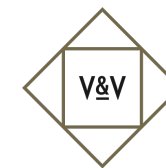
Butcher's Cut Beef - Snail, Raison, Fregula
 Zinfandel, Cycles Gladiator, California, USA
 Cabernet Sauvignon, Yalumba Menzies 'The Cigar', Coonawarra, Australia

Red Curry - Smoked Meringue, Forms of Mango, Olive Oil
 Sauternes, Clos Dady, France
 Chardonnay Pinot Noir Brut, Franschhoek Valley, South Africa

Duck Fat Sticky Toffee - Parsnip, Apple, Tonka
 Late Bottle Vintage Port
 Van Ryn's 10yo South African Brandy

Cheese Board £12.50/£18

There's always room for cheese? A selection of three cheeses £12.50 or Five cheeses £18, served with biscuits, chutney and accompaniments. Please ask about today's selection.



Vice and Virtue
A Seasonal, Modern British Tasting Menu
- £60 Per Person -

Our award-winning seasonal tasting menu.

To enhance your dining experience, we offer two drink packages for an additional cost: -

Classic Drinks Pairing - £65 Per Guest

Great wines and cocktails that have been selected to pair with our menu

Signature Drinks Pairing - £120 Per Guest

Fine wines and cocktails that our team have selected as exceptional matches to our menu

Oysters & Champagne £35 Per Couple

Two Glasses of Ayala Champagne and Five Lindisfarne Oysters
 Bowmore 12 Caviar, Onion Rings & Burnt Lime
 (Oysters Only, £15)

Kohlrabi - Fermented Pear, Blue Cheese Mousse
Trout - Artichoke Skin, Sea Herbs
Linseed Cracker - Pickled Pumpkin, Maple, Granola
 Lillet Blanc, Soda, Lime
 Dom Pérignon 2009 Vintage Champagne

Carrot - Yoghurt, Miso, Orange
 Hitachino Nest Japanese White Ale
 Orange and Poppy Flip

Beetroot - Venison Fat, Marigold, Rhubarb Acid
 Beetroot and Rhubarb Shrub
 Pinot Noir, Avante Guard, USA

Sashimi Tuna - Morel Aioli, Babaganoush, Sesame, Daikon
 Picpoul Blanc, Les Costières de Pomerol, Languedoc, France
 Albariño, As Laxas, Rías Baixas, Spain

Chicken Heart Taco - Heart Three Ways
 Chinon les Bernieres Marcel Martin, Loire Valley, France
 La Conquista! Battle for Barossa, Australia

Boudin Noir - Basil, Raisin, Pedro Ximenez, Almond puree
 Merlot, Domaine de La Baume 'Grand Châtaignier', Languedoc, France
 Petit Syrah, Bogle Vineyards, California, USA

Butcher's Cut Beef - Snail, Raison, Fregula
 Zinfandel, Cycles Gladiator, California, USA
 Cabernet Sauvignon, Yalumba Menzies 'The Cigar', Coonawarra, Australia

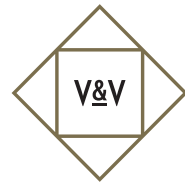
Melon - Mint, Cucumber, Verbena

Red Curry - Smoked Meringue, Forms of Mango, Olive Oil
 Sauternes, Clos Dady, France
 Chardonnay Pinot Noir Brut, Franschhoek Valley, South Africa

Duck Fat Sticky Toffee - Parsnip, Apple, Tonka
 Late Bottle Vintage Port
 Van Ryn's 10yo South African Brandy

Cheese Board £12.50/£18

There's always room for cheese... A selection of three cheeses £12.50 or Five cheeses £18, served with biscuits,



Vice and Virtue
Sampler Tasting Menu
- £40 Per Person -

A sample of our award-winning dishes.

To enhance your dining experience, we offer two drink packages for an additional cost: -

Classic Drinks Pairing - £35 Pounds Per Guest

Great wines and cocktails that have been selected to pair with our menu

Signature Drinks Pairing - £75 Per Guest

Fine wines and cocktails that our team have selected as exceptional matches to our menu

Oysters & Champagne £35 Per Couple

Two Glasses of Ayala Champagne and Five Lindisfarne Oysters

Bowmore 12 Caviar, Onion Rings & Burnt Lime
(Oysters Only, £15)

Trout - Artichoke Skin, Sea Herbs

Carrot - Yoghurt, Miso, Orange

Hitachino Nest Japanese White Ale
Orange and Poppy Flip

Sashimi Tuna - Morel Aioli, Babaganoush, Sesame, Daikon

Picpoul Blanc, Les Costières de Pomerol, Languedoc, France
Albariño, As Laxas, Rías Baixas, Spain

Chicken Heart Taco - Heart Three Ways

Chinon les Bernieres Marcel Martin, Loire Valley, France
La Conquista! Battle for Barossa, Australia

Butcher's Cut Beef - Snail, Raison, Fregula

Zinfandel, Cycles Gladiator, California, USA
Cabernet Sauvignon, Yalumba Menzies 'The Cigar', Coonawarra, Australia

Red Curry - Smoked Meringue, Forms of Mango, Olive Oil

Sauternes, Clos Dady, France
Chardonnay Pinot Noir Brut, Franschoek Valley, South Africa

Cheese Board £12.50/£18

There's always room for cheese? A selection of three cheeses £12.50 or Five cheeses £18, served with biscuits,