



Vice and Virtue

Summer Tasting Menu

- £65 Per Guest -

The Whole Table Must Select The Tasting Menu

Classic Drinks Pairing - An Additional £55 Pounds Per Guest

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

Signature Drinks Pairing - An Additional £100 Per Guest

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

Fish Skin - Smoked Oyster, Wild Garlic

Madeleine - Lingonberry, Duck

Jerusalem Artichoke - English Truffle, Pennybun

Aimery Cremant de Limoux Brut

Dom Perignon 209

Beetroot cooked in Charcoal - Smoked lamb Biltong Egg Jam, Juniper

Sauvignon Blanc, Silver Lake, Marlborough

Chardonnay, Petit Chablis, Domaine Millet, Burgundy

Raw Scallop Macerated in Elderflower - Pickled Blueberry, Sea Vegetables, Osteria Caviar

Ungava Gin & Elderflower Tonic

Manzanilla, Jerez

Cured North Atlantic Cod - Fish Milk, Mullet Roe, Ramson

Tokaj Furmint, Hungary

Syrah/Grenache/Cinsault/Mourverde, Cotes du Provence

Yorkshire Wagyu Sirloin Cooked on Konro Grill - Violet Mustard, Fermented Cabbage, Wakame

Shiraz/Grenache, Hancock & Hancock, McLaren Vale

Ingenuity Italian Blend, Nederburg

Watermelon - Liquorice, Cress

Local Goat's Milk - Strawberry, Shio Kombu, Caramel

Green Fig Leaf Liqueur

Thai Red Curry - Coconut, Alfonso Mango, Cardamom

Arazmis Late Harvest Sauvignon Blanc

Recioto Della Valpolicella

Cheese Board £15

There's always room for cheese? A selection of three artisan cheeses, served with biscuits, chutney and accompaniments