



## FINE DINING TASTING MENU AT HOME

### MENU

November 2020

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#### Snacks

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Malt Glazed Treacle Bread - Onion Butter

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Lindisfarne Oyster - Caviar, Cucumber, Champagne Beurre Blanc  
Picpoul de Pinet, Languedoc, France

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Salt Aged Beef Tartare - Kimchi, Pickled Daikon, Lychee, Wasabi  
Zinfandel, California, USA

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Roast Pumpkin Dumpling - Parmesan Cheese, Truffle, Pine Nut Brittle  
Rosé, Cotes de Provence, France

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Char Sui Pork - BBQ Lettuce, Water Chestnut, Wild Mushroom  
Bordeaux Blend, Stellenbosch, South Africa

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Potato Custard - Rose Chocolate, Coffee Caramel  
Late Harvest Sauvignon Blanc, Errazuriz, Chile

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#### Petit Four

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Cheese Board £15