

The Perfect Match Tasting Menu

29th-30th May 2024

Chef's Snacks

Bread & Butter

Caiaffa, Nero di Troia Rosato, Pet-Nat, Puglia, Italy 2023 (175ml)

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Red Mullet, Radish, Buttermilk and Nettle

*Agathe Bursin Riesling Grand Cru Zinnkoepfle,
Alsace, France 2021 (125ml)*

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**Barbequed Iberian Pork Presa, Hash Brown,
fermented peppers, glazed apple,
and pressed cheek Sando**

Marco Abella, Clos Abella, Priorat, Spain 2019 (125ml)

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“Manchester Tart”

*Santorini Winery, Artemis Karamolegos Vinsanto,
Santorini, Greece 2010 (50ml)*

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Cheeses, apricot jam, and crackers

*Rugra, Nebbiolo ‘Scajeta’, Monferrato,
Piedmont, Italy 2015 (125ml)*

£120 per person

A discretionary 10% service charge will be added onto your bill.

Please let us know if you have any allergy or dietary requiremenst.