



£65 per person / three courses
Wine pairing three courses £25 per person

Roses & bubbles
Shokupan with nori butter & jam

First Kiss

Pea & mint ravioli, pangrattato, parmesan (v)
Flying Solo Rose IGP £6 100ml / Spätburgunder Trocken £8 100ml

Seabass, yuzu & avocado tartare, wasabi, sesame, cucumber, spring
onion, tortilla chips
Luna Lunera Sauvignon Blanc IGP £5.5 100ml

BBQ Octopus, garlic bean puree, squid ink dressing, chimichurri,
pickled shallots
Chardonnay Gayda-Sphere IGP £6 100ml

Baked truffle Baron Bigod (to share), sourdough soldiers, truffle
honey, red onion chutney
Flying Solo Pays d'Oc IGP £6 100ml

The Big Date

Grilled tranche of halibut, parsley & cauliflower puree, garlic spinach,
clams & champagne butter sauce
Costa di Rose Rubicone IGT £9 100ml

Miso glazed Aubergine, jasmine rice, sesame, pak choy, ponzu dressing (v)
Jean-Baptiste Adam Riesling £9 100ml

Bucatini & sea urchin aglio e olio, chilli, garlic, pangrattato
Flying Solo Rose IGP £6 100ml / Albarino Rias Baixas DO £9 100ml

Herb crusted Lamb Provencal (to share), ratatouille, smoked aubergine
puree, garlic greens, buttermilk mash
'Foho' Chianti Classico Riserva DOCG £10 100ml

Sweet Surrender

Burnt white chocolate cheesecake, passionfruit sauce, feuillitine
Ruby Port Grahams £9 100ml

Dark chocolate fondant, miso caramel centre, matcha ice cream
Mini Espresso Martini £7

Vanilla pannacotta, rose & raspberry
Mini Disaronno Sour £7

Petit fours to go

v: vegetarian vg: vegan

12.5% discretionary service charge will be added to the total bill