



## gordon's tasting menu

220 per person

### **chef's selection of snacks**

paired with  
gremillet blanc de blancs [champagne, france nv](#)

### **steak tartare**

crispy capers, cured egg yolk, brioche toast points  
paired with  
chenin blanc, wildeberg terroirs [paarl, south africa 2024](#)

### **seared scallops**

pea puree, braised bacon, pickled fennel, chicken jus  
paired with  
pinot noir, nielson [monterey & santa barbara county ava, california 2023](#)

### **lobster risotto**

butter-poached lobster tail, saffron broth, tomato soffritto  
paired with  
etna bianco doc, nicosia contrada san nicolò [sicily 2024](#)

### **beef wellington**

potato puree, glazed root vegetables, red wine demi-glace  
paired with  
château lanessan les calèches de lanessan [haut-médoc 2016](#)

### **sticky toffee pudding <sup>(v)</sup>**

toffee sauce, dulce de leche ice cream  
paired with  
sauternes, maison ginestet classique [bordeaux, france 2020](#)

### **selection of petit fours**

#### **(v) vegetarian (vg) vegan**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All wines are 11-15% abv and champagnes are 12-13% abv. Spirits are 37.5-63% abv. Liqueurs, aperitifs & other are 15-37% abv. All prices are inclusive of VAT at the current rate. A discretionary 15% service charge will be added to your bill.

Scan for calories

