

Beast

Tasting Menu

£150 per person
£70 wine pairing selected by our sommelier

Hand Dived Orkney Island Scallop

2021 Culombu, Vermentino, Clos Culombu, Appellation Corse Calvi, Corsica, 75ml

Japanese Wagyu Tataki

2019 Côtes du Rhône AOP, M. Chapoutier, Rhône Valley, France, 75ml

Norwegian King Crab

served with Lemon & Garlic butter

Cauliflower Carpaccio

2020 Nautilus, Chardonnay, Marlborough, New Zealand, 125ml

Peak District Steak on the Bone, served with White Truffle Sauce

Truffle Chips and Winter Salad

2011 Normandie Estate, Bordeaux blend, Eisen & Viljoen, Paarl, South Africa 125ml

Baron Bigod

with apple, pear and raisin chutney

2020 Muscat du Cap Corse, Domaine Pierretti, Corsica, France, 50ml

Vanilla and Almond Semifreddo

NV Banyuls, Domaine de la tour vieille, Roussillon, France, 50ml