



**Beetroot tartare, watercress, capers
Cheese doughnut, gooey cheese
Duck “spring roll”**

Wiston, Vintage Blanc de Noirs 2014, Wiston Estate, Sussex, United Kingdom

Ceviche of scallop, yellow pepper, chervil oil

Gallina de Piel Ikigall, Xarel-lo, Malvasia & Muscat Blend, 2019, Catalonia/ Aragon/ Galicia, Spain

Glazed chicken wing, kohlrabi, caramelised radish, pickled grape

Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA

Baked Jersey Royals, paprika emulsion, shitake

Johanneshof Reinisch, Rotgipfler, 2020, Thermen, Austria

Halibut, creamed corn, braised cabbage, chorizo

Soli, Edoardo Miroglio, Pinot Noir, 2019, Thracian Valley, Bulgaria

Lamb rump & belly, roasted peach, black olive, cos lettuce

La Braccessa, Nobile di Montepulciano, Sangiovese/ Merlot, 2017, Tuscany, Italy

Burnt coconut curd, chipotle pineapple, lime custard

Chocolate cremeaux, salted peanut ice cream, mascarpone

Cline Cellars, Late Harvest Mourvèdre, 2017, Sonoma, USA