

## TASTING MENU

6 Courses £65 - Wine Pairing £35

### **Scallop carpaccio, sea buckthorn curd, lemon juniper dressing**

2016 Gruner Veltliner Von den Terrassen, Sepp Moser, Austria

### **Potato mousseline, smoked vendace, bleak roe, dill oil**

2017 Riesling, Rag & Bone, Eden Valley, Australia

### **Foie gras, poached in port, tender swede, baby spinach, fennel melba**

2016 Riesling, Weinhaus Max Ferd Richter, Mosel, Germany

### **Var salmon, confit, green apple, anchovy, crisp kale**

2016 Côtes du Rhône Villages Bl., Les Trois Bises, Rhone Valley, France

### **Roast Anjou pigeon, turnips, January king, vin jaune sauce**

2016 Barbera 'Asti 'Fiulot', Prunotto, Piedmont, Italy

### **Spiced Beetroot sponge, chocolate ganache, smoked beetroot sorbet**

2013 Tokaji Aszù 5 Puttonyos, Royal Tokaji, Hungary

We ask that the tasting menu to be taken by the whole table, last orders for the tasting menu are at 9.30pm.

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.  
Please contact your waiter if you require any information regarding allergies or intolerances.

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