

Euro Chef's Table

*Available every Wednesday evening with
Gareth Stewart. Booking Essential.*

9 course degustation

Snacks

Parsnip bark, cultured cream, black garlic
Pork crackling schezuan
Daikon tacos, tartare
Mumm Cordon Rouge NV

Market fish

Ceviche, scotch bonnet, carrot mojito

Duck breast

sausage, parfait, kale
'Q' Pinot Noir 2011

Gnocchi

mushrooms, 63° egg, truffle

Crayfish

roasted cauliflower, raviolo, 'grenoblois'
Clearview Reserve Chardonnay 2015

Te Mana lamb

Smoked shoulder, green harissa, sheep milk labne
Soho 'Valentina' Syrah 2016

Mille feuille

Linseed, whipped fromage blanc
Babich Grüner Veltliner 2015

Mandarin

Carpaccio, panna cotta, sorbet

Banana split

brownie, peanut butter, salted caramel
Nevis Bluff Late Harvest Pinot Gris 2014