

TASTE OF DAKOTA

AMUSE BOUCHE

PORK BELLY

Burnt Orange & Granola

PINOT NOIR, RABBIT HOLE,
SIMPSONS ESTATE, KENT, ENGLAND, 2022

KING SCALLOP

Chowder & Salty Fingers

ASSYRTIKO 'MONOGRAPH', GAIA WINES,
PELEPONNESE, GREECE, 2022

CHATEAUBRIAND 500G

Confit Tomato, Mixed Leaf Salad & Fries

MONASTRELL, 'TIME WAITS FOR NO ONE',
FINCA BACARA, JUMILLA, SPAIN 2020

JASMINE TEA ICE CREAM

Lime Jelly & Coconut

CHOCOLATE DELICE

Hazelnut Praline & Honeycomb

LATE HARVEST SAUVIGNON BLANC, VINA ECHEVERRIA,
VALE DE CURICO, CHILE, 2017

50PP / 95PP INC. WINE PAIRINGS

Monday - Thursday 6pm - 7:30pm

Sunday 6:30pm - 7:30pm

Must be pre-booked at least 48 hours prior

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.

A discretionary service charge of 12.5% will be added to your bill & will be given to our Food & Beverage team. Thank you.