

N O R T H
B A R ♦ K I T C H E N

TASTING MENU

Amuse bouche

Goat's cheese mousse, preparations of beetroot
Faultline Sauvignon Blanc - Marlborough - New Zealand

Glazed breast of partridge, kale, hazelnut dressing
Rosé - Chateau L'Aumerade - Provence - France

Hand dived scallop, chorizo, compressed pear
Unoaked Chardonnay - Berton Vineyards - Australia

Gressingham duck, rainbow carrot, port sauce
Winemakers Shiraz - Berton Vineyard - Australia

Chocolate ganache, chocolate soil, lemon gel, sorbet
Black Muscat - Elysium - Quady - USA

£49.00

Including paired wines

£69.50

Available Wednesday to Friday evenings

Advance booking is required

The tasting menu must be taken by the whole table