

ELYSTAN
STREET

SIX OF THE BEST

February

Carpaccio of Orkney scallops with fennel, blood orange,
new season's olive oil, roe salt and chilli

2020 Weisser Burgunder, Trocken, Weingut Wittman, Rheinhessen, Gemany

Salad of duck egg, leek heart and shaved cauliflower with Marcona almonds,
Mimolette, apple and truffle

2020 Chardonnay, Wild Boy, Au Bon Climat, Santa Barbara County, USA

Hand cut tagliatelle with black truffles, chicken stock,
farmhouse butter and aged parmesan

2021 Benje Tinto, Envinante, Tenerife, Spain

Grilled Galician octopus with griddled tardivo, glazed fennel,
artichoke, blood orange and olive oil

2018 Semillion, Louis, Henschke, Eden Valley, South Australia

Roast haunch of fallow deer with mustard fruit puree,
cavolo nero and pear

2017 Château Tour du Moulin, Fronsac

Baked Brillat-Savarin cheesecake
with rhubarb ripple ice cream

2021 Solaris, Winnica Turnau, West Pomerania, Poland

Tasting menu £105

Wine Pairing £85

To be taken by the entire table

A discretionary 15% gratuity will be added to the final bill. All prices are inclusive of VAT
Please inform us of any allergies or dietary requirements