

ELYSTAN
STREET

SIX OF THE BEST

March

Roulade of octopus with extra virgin olive oil, blood orange aioli,
chilli and fennel

2021 Weisser Burgunder, Trocken, Weingut Wittman, Rheinhessen, Germany

Roasted and shaved cauliflower with mushrooms, Mimolette,
nut milk and truffled almond pesto

2019 Chardonnay, Wild Boy, Au Bon Climat, Santa Barbara County, USA

Hand cut strozzapreti with slow cooked rabbit bolognese,
tarragon and aged parmesan

1997 Xinomavro, Markos Markovitis, Náoussa, Greece

Olive oil poached cod with seaweed butter, sea beet and chargrilled sourdough
soaked in mussel juice

2020 Picaro del Aguila, Clarete, Dominio del Aguila, Ribera del Duero, Spain

Fillet of aged beef with wild mushrooms, onion rings and red wine

2017 Brunello di Montalcino, Máté, Tuscany

Baked Brillat-Savarin cheesecake with rhubarb ripple ice cream

2021 Solaris, Winnica Turnau, West Pomerania, Poland

Tasting menu £105

Wine Pairing £75

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