



# Tasting Menu

Menu available with advance booking

£130 per person\*

## Cauliflower Soup

Cauliflower broth, toasted corn.

## Ceviche

Sea bream, sweet potato and parsnip puree, lumpfish roe, celery, baby coriander, baby corn, lemon balm, cancha, pickled red onion.

Paired with: Corney & Barrow Blanc de Blancs NV (France)

## Beetroot and Goat's Cheese Causa

Yellow potato causa layered with roasted beetroot and goat's cheese curd, finished with pickled red onion and celeriac crumb.

Paired with: Gribble Bridge Rose - Kent ( England)

## Rabbit

Rabbit, capers, garlic, cumin, parsley, tomato concassé, white wine vinegar, shallots, potatoes, carrots, green cabbage.

Paired with: Intipalka Sauvignon Blanc - Ica (Peru)

## Halibut

Pan fried halibut with heritage potatoes and caper berries, served in an aromatic turmeric and tomato chilcano, finished with garden peas, white beans, green beans and caviar.

Paired with: Chardonnay - Vinas Queirolo (Ica Peru)

## Lamb

Grilled lamb with sweet potato purée, enhanced with butter beans, coriander and mint sauce, black truffle, truffle oil, aji panca reduction, parsnip, native potatoes and Chimichurri.

Paired with: Cielo Arriba - Mil Suelos Malbec (Jujuy - Argentina)

## Pumkin and Dates

Pumkin, roasted and blow-torched, dates and garlic sauce, white, red and purple Quinoa, heritage baby carrots, celeriac.

Paired with: Sanziana Pinot Noir (Banat - Romania)

## Intipalka Poached Pear

Pear gently poached in Intipalka red wine, accompanied by dark chocolate ganache and lucuma.

Paired with Intipalka Gran Reserva No.1. 2022 (Ica - Peru)

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\*A discretionary service charge of 12.5% will be added to your bill



# EL ALQUIMISTA