

RESTAURANT

23

R23 TASTING MENU

Tuna

Passion Fruit, Miso, Fermented Kohlrabi

Pigeon

Chicory, Quince, Pastilla

Mushroom

Pasta, Balsamic, Parmesan

Brill

Fennel, Shrimp, Braisaige

Duck

BBQ Carrot, Plum, Fermented Grains

Pre dessert

Colston Bassett

Apple, Walnut, Onion Ash

Chocolate

Salted Caramel, Malt, Yogurt

Tea or Coffee

Petit Fours Selection

70.00 R23 Tasting menu

45.00 Wine flight

Please note tasting menus must be taken by the whole table.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL FINAL BILLS. (V) VEGETARIAN. WHILST WE WILL DO ALL WE CAN TO ACCOMMODATE GUESTS WITH FOOD INTOLERANCES AND ALLERGIES, WE ARE UNABLE TO GUARANTEE THAT DISHES WILL BE COMPLETELY ALLERGEN-FREE.