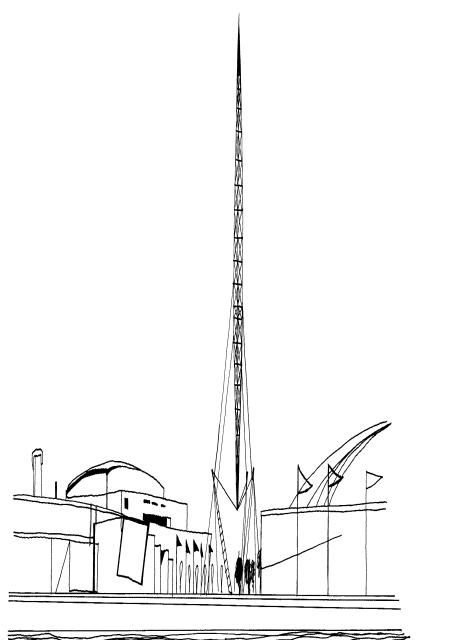
## RESTAURANT





## **TASTING MENU**

Sea bream

Sea bream carpaccio, cucumber, fennel, lime, chilli

**2014 Malagouzia, Domaine Papagiannakos** Attika, Greece

**Foie gras** Ballontine of foie gras, fig, toasted brioche

**2013 Riesling Kabinett, 'Graacher Domprobst', Willi Schaefer** Mosel, Germany

**Stone bass** Roasted stone bass fillet, artichoke barigoule

2013 Coteaux du Languedoc Blanc 'Manon', Clos Marie Languedoc, France

**Duck** Roasted duck breast, pickled kohlrabi, pomegranate

**2011 Château des Graviers** Margaux, France

**Chocolate** Dark Chocolate and cherry mousse, cherry sorbet

**2009, Tokaji Aszu, "5 Puttonyos", Royal Tokaji** Mad, Hungary

5 courses59.00Wine pairings49.00with "Southbank Love" cocktail on arrival



£1 per booking to be donated to support Southbank Centre's *"Let the Light In"* project, helping transform and preserve Queen Elizabeth Hall, Purcell Room at Queen Elizabeth Hall and Hayward Gallery.

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill. If you have any specific food allergies or intolerances, please speak to our staff about your requirements before ordering.