

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 courses 59.00

Wine pairings 49.00

with "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.

