CHRISTMAS TASTING MENU

Truffle pudding glazed in carob molasses,
stout from The Brew, aged Maltese pecorino

Raw aged Limousin beef from Rabat, wild
caper jam, oyster, pickled daikon

Lampuki tartare, horseradish, pickled
kohlrabi, served with warm crumpets

Stuffed pork fromTa' Ġianninu farm,
traditional trimmings and sauces

Buttermilk custard with fresh and fermented
strawberries, milk crisps and marigold

Chestnut cakes and bay leaf sugar

130pp
A discretionary 12.5% service charge will be added to your bill