firepit

TASTING MENU

Our Tasting Menu highlights a variety of our Firepit's top dishes,
intended for shared enjoyment by the entire table.

£80 PER PERSON | £120 PER PERSON WITH WINE FLIGHT

DUCK LIVER & PORT PARFAIT (2 PCS)
fig jam, fig leaf oil, toast, sweet wine gel
Runnymede Island Pinot Noir 'Malborough' '23

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SEARED SCALLOPS (2 PCS)
cauliflower, bacon jam, garlic
Robert Oatley Signature Chardonnay '23/24

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KOREAN BEEF SKEWERS (4 PCS)
bulgogi
Primitivo di Manduria Passo de Cardinale '23/24

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CARAMELISED BLACK COD
miso
Viognier de Pennautier '24/25

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OAK SMOKED SHORT RIB OF BEEF
spring onion, coriander
SMOKED GARLIC MASHED POTATO
Septima Malbec Mendoza '24

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PRE DESSERT

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BANANA SOUFFLÉ
banana ice cream, key lime custard
Royal Tokaji 'Late Harvest' '19/20

(V) Vegetarian/ Vegan options are available

Please inform your server if you or anyone in your party has any dietary restrictions or allergies, so we can accommodate your needs to the best of our ability. An optional 12.5% service charge will be added to your bill.