

Restaurant 263

Eight Course Taster Menu £60

Wine Pairing Available £40

Selection of Snacks

Terras D'uva, Vinho, Portugal

Potato/ Leek/Hay /Chive/ Bread & Butter

Casa Santiago, Sauvignon Blanc, Chile

Salmon/ BBQ Kolhrabi/ Bonito Mayonnaise

Berico, Pinot Grigio Rose, Veneto (V)

Lamb Belly/Pickled Onions/ Onion Puree/ Broad Beans

Fresh Bread and Flavoured Butter

Berico, Cabernet Sauvignon, Veneto

Stuffed Chicken Wing/ Truffle/ Toasted Furikake/ Brioche

Viognier,, Toscana, Italy

Lamb or Beef or Cod

with

Jerusalem Artichoke/ Potato/ BBQ Leek

Rivarey, Rioja Crianza, Spain

I Prandi, Chardonnay, Italy

Lemon/Wild Berries

Rhubarb/Ginger

Waters Edge, White Zinfandel, USA

Petit Fours

Menu can be subject to change

.Please let the waiting staff know about any food allergies or dietary requirements when ordering.

Restaurant 263

Eight Course Taster Menu £60

Wine Pairing £40

Vegetarian/Vegan

Selection of Snacks

Terras D'uva, Vinho, Portugal

Potato/ Leek/Hay /Chive/ Bread & Butter

Casa Santiago, Sauvignon Blanc, Chile

Tofu/ BBQ Kolrabi/ Herb Emulsion

Berico, Pinot Grigio Rose, Veneto

BBQ Carrot/ Sunflower Seeds/ Goats Cheese/ Miso Sauce

Fresh Bread and Flavoured Butter

Berico, Cabernet Sauvignon, Veneto

Ricotta & Basil Agnolotti/ Broad Bean Salsa/ Leek and

Miso Sauce

Viognier,, Toscana, Italy

Cauliflower Steak

with

Jerusalem Artichoke/ Potato/ BBQ Leek

Rivarey, Rioja Crianza, Spain

I Prandi, Chardonnay, Italy

Lemon/Wild Berries

Chocolate/Rhubarb

Waters Edge, White Zinfandel, USA

Petit Fours

Vegan Option Available On Request. Menu can be subject to change.

Please let the waiting staff know about any food allergies or dietary requirements when ordering.