

Restaurant 263

Eight Course Taster Menu £60

Wine Pairing Available £40

Selection of Snacks

Terras D'uva, Vinho, Portugal

Potato/Leek/Hay

Bread & Butter

Casa Santiago, Sauvignon Blanc, Chile

Mackerel/Cucumber/Kohlrabi/Seaweed Dashi

Berico, Pinot Grigio Rose, Veneto (V)

Lamb Belly/Broad Bean/Radish

Fresh Bread and Flavoured Butter

Berico, Cabernet Sauvignon, Veneto

Chicken Wing/Wild Garlic/Red Pepper

Viognier,, Toscana, Italy

Beef or Lamb or Cod

Salsify/Potato/Leek

Rivarey, Rioja Crianza, Spain

I Prandi, Chardonnay, Italy

Lemon/Wild Berries

Rhubarb/Cherry Blossom

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

Bread & Butter

Casa Santiago, Sauvignon Blanc, Chile

Tofu/BBQ Kohlrabi/Herb Emulsion

Berico, Pinot Grigio Rose, Veneto

BBQ Carrot/Sunflower Seeds/Whipped Cheese

Fresh Bread and Flavoured Butter

Berico, Cabernet Sauvignon, Veneto

Ricotta & Basil Agnolotti/Broad Bean/Leek and Miso

Viognier,, Toscana, Italy

Cauliflower Steak

with

Salsify/Potato/Leek

I Prandi, Chardonnay, Italy

Lemon/Wild Berries

Chocolate/Berries

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.