



## Restaurant 263

*Eight Course Taster Menu £60*

*Wine Pairing Available £40*

### Daikon/ Cured Mackerel

Silver Ghost, Sauvignon Blanc, Chile, 2023

### Cauliflower/Truffle/Wild Garlic Buds

Iprandi, Chardonnay, Italy, 2021

### Stuffed Chicken Wing/ Black Garlic/ Tarragon

Cantina Beato, Pinot Grigio, Italy, 2023

### Mullet/ Seaweed/ Capers

Winzer Krens, Orange Gruner Veltliner, Austria

### Sweetcorn Agnolotti/ Smoked Sweetcorn Veloute

Trivento Reserva, Malbec Spain

### Partridge or Pork Belly

### Onion Chutney/ Potato Terrine

Rivarery, Rioja Reserva, Spain, 2018

### Meadowsweet Creme Brulee/ Wild Berry

Chateau La Ram or Taylors Port

### Petit Fours

Menu can be subject to change

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

10% Discretionary service charge will be added to your bill

## Restaurant 263

*Eight Course Taster Menu £60*

*Wine Pairing £40*

*Vegetarian*

### Daikon/ Spiced Tofu

Silver Ghost, Sauvignon Blanc, Chile, 2023

### Cauliflower/Truffle/Wild Garlic Buds

Iprandi, Chardonnay, Italy, 2021

### Carrot/ Orange/ Sunflower

Cantina Beato, Pinot Grigio, Italy, 2023

### BBQ Celeriac/ Seaweed Dashi

Winzer Krens, Orange Gruner Veltliner, Austria

### Sweetcorn Agnolotti/ Smoked Sweetcorn Veloute

Trivento Reserva, Malbec Spain

### Glazed Tempeh

### Onion Chutney/ Potato Terrine

Toscana, Viognier, Italy, 2021

### Meadowsweet Creme Brulee/ Wild Berry

Chateau La Ram or Taylors Port

### 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.