

Restaurant 263

Eight Course Taster Menu £60

Wine Pairing £40



Cured Mackerel/ Fennel/ Apple

Silver Ghost, Sauvignon Blanc, Chile

Cauliflower/ Toasted Yeast/ Truffle

Ateno/ Pinot Grigio, Italy

Pork Belly/ Kimchi/ Brussel Sprouts

I Prandi, Pinot Noir, Italy

Tempura Cod/ Potato/ Dill

Winzer Krems, Orange Gruner Veltliner, Austria

Butternut Squash/ Brie/ Cranberry

Accaica Road, Chardonnay, South Africa

Venison or Hake

Carrot/ Potato Terrine/ Parsely Puree

Vina Alarda, Rioja Reserva, Spain

YYulumba, Vognier, Australia

Chocolate/ Winter Berries

Gourmandise, Chateau La Peme, France

Petit Fours

Restaurant 263

Eight Course Taster Menu £60

Wine Pairing £40

Vegetarian

Spiced Tofu/ Fennel/ Apple

Silver Ghost, Sauvignon Blanc, Chile

Cauliflower/ Toasted Yeast/ Truffle

Ateno/ Pinot Grigio, Italy

BBQ Celeriac/ Kimchi/ Brussel Sprouts

I Prandi, Pinot Noir, Italy

Tempura Enoki Mushroom/ Dill

Winzer Krems, Orange Gruner Veltliner, Austria

Butternut Squash/ Brie/ Cranberry

Accaica Road, Chardonnay, South Africa

Glazed Tempeh

Carrot/ Potato Terrine/ Parsely Puree

YYulumba, Vognier, Australia

Chocolate/ Winter Berries

Gourmandise, Chateau La Peme, France

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

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.