



SPECIALS



Jordan drive @ tapas

4 waves with wine pairing

with Jordan the outlier sauvignon blanc:

ethical fish tartare with avo pulp, edamame beans, seared prawns & chili lime aioli
plant based: cauliflower beignets, black bean mousseline, red kimchi & chipotle salsa
plant based: chickpea frites (panisse) with roasted onion mayo & grated pecorino
vegetarian: grilled corn bowl, coriander, chipotle salsa and grated parmesan

with Jordan the real McCoy riesling

yellowfin tuna tataki, yuzu & peanut sauce
plant based: ash roasted celeriac & onions, tahini, hazelnuts, rocket & pesto salsa
vegetarian: goats cheese fritters, sour plum jam, beetroot, sunflower seeds & green oil

with Jordan black magic merlot

or

Jordan the long fuse cabernet sauvignon

confit duck spring roll, crunchy radish & mint salad, roasted garlic sauce
vegetarian: raviole with mushrooms & ricotta, seared shiitakes and truffled fontina cream
grilled venison, butternut purée, mash fritter, bitter leaves, blackcurrant jus

with Foodbarn straw wine

vegan: warm coconut & lemongrass rice pudding, roasted pineapple thin slices
vegetarian: warm dark chocolate "pavé", hazelnut anglaise, coconut ice cream

includes food, wine pairing and service charge