



RADIUS

BY PASTURE

SAMPLE MENU JANUARY

WELCOME TO RADIUS

.....

TERIYAKI CURED BEEF, OX HEART, BUCKWHEAT

CRAB TART, CURRY AIOLI, RADISH

JERUSALEM ARTICHOKE, FERMENTED KALE

SOMERSET '75

FRENCH ONION SOUP, BATH SOFT CHEESE, POTATO DUMPLING

IM PFARRGARTEN RIESLING FEINHERB, WEINGUT AJ ADAM, MOSEL

LOBSTER PIEROGI, CHICKEN BUTTER SAUCE, TARRAGON

CAVALLO DELLE FATE, GRILLO, TENUTA REGALEALI, PALERMO

LIME & TEQUILA SORBET

RED MULLET, BOUILLABAISSE, SAFFRON POTATO, ROUILLE

CUVÉE DES QUATRE TERROIRS, ALIGOTÉ, DOMAINE CHEVROT, BOURGOGNE

ROASTED QUAIL, TRUFFLE, BRIOCHE, CABBAGE

PINOT NOIR, WEINGUT ANDI KNAUB, WÜRTTEMBERG

BEEF WELLINGTON, EMBER SMOKE MASH, JUS

VIÑA TONDONIA RESERVA, LÓPEZ DE HEREDIA, RIOJA ALTA

HAZELNUT TART, RUM & RAISIN ICE CREAM

UROULAT, PETIT MANSENG, DOMAINE CHARLES HOURS, JURANÇON

CHOCOLATE DOME, BANANA, BOURBON CARAMEL, HAY ICE CREAM

NITRO ESPRESSO MARTINI

Tasting menu £85 // Alcohol pairing £45

