

R A D I U S

BY PASTURE

SAMPLE MENU JULY

WELCOME TO RADIUS

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TOMATO GAZPACHO, HOUSE FETA

CURED BEEF TART, YUZU, BUCKWHEAT

DUCK MOUSSE, CHOUX BUN, GOOSEBERRY
SUGARSNAP SPRITZ

LOBSTER, COURGETTE FLOWER, BISQUE
CUVÉE DES QUATRE TERROIRS, ALIGOTÉ, DOMAINE CHEVROT, BOURGOGNE

MONKFISH, SOUR CARROT, XO
MANZANILLA LA GOYA, PALOMINO, DELGADO ZULETA, JEREZ

BLACKCURRANT LEAF SORBET

TURBOT, EMBER MUSSEL SAUCE, SAMPHIRE PAKORA, DILL
RACINES DE LA LOIRE, GAMAY ST ROMAIN, CÔTE ROANNAISE

BEECH RIDGE FARM AGED DUCK, CONFIT LEG, GIROLLES, REDCURRANT JUS
JOAQUÍN REBOLLEDO, MENCÍA BARRICA, VALDEORRAS

100 DAY AGED BEEF, SHORT RIB, MUSHROOM, POTATO, WHISKY TERIYAKI
CARTOIXA, SCALA DEI, PRIORAT

STRAWBERRIES, RAW MASCARPONE, THAI BASIL, MERINGUE
TURBULENT, GAMAY ST ROMAIN, DOMAINE SÉROL, CÔTE ROANNAISE

CHOCOLATE DOME VOL 3
NITRO ESPRESSO MARTINI

Tasting menu £75 // Alcohol pairing £45