

R A D I U S

BY PASTURE

SAMPLE MENU JUNE 2022

POPPYSEED MUFFIN, ST JUDES CHEESE

RAW BEEF, BLACK GARLIC, SMOKE

CHICKEN MOUSSE, RYE WAFFLE, GOOSEBERRY
ENGLAND BRUT NV, LOUIS POMMERY, HAMPSHIRE

LAST OF SEASON ASPARAGUS, WILTSHIRE TRUFFLES
ORPHEUS BACCHUS, WOODCHESTER VALLEY, GLOUCESTERSHIRE

ORKNEY SCALLOP, ARTICHOKE, XO
MANZANILLA LA GOYA, PALOMINO, DELGADO ZULETA, JEREZ

SORREL SORBET

SEA TROUT, VERJUS, CAVIAR, JERSEY ROYAL
ESTATE CHARDONNAY, RIDGE VINEYARDS, SANTA CRUZ

BEECH RIDGE FARM AGED DUCK, LEG CROQUETTE, GREENGAGE
SIMANE, LANGHE NEBBIOLO, AZIENDA REVERDITO, LA MORRA

100 DAY AGED BEEF, SHORT RIB, BLACK BEAN, POTATO, WHISKY TERIYAKI
XI CABERNET FRANC, PULENTA ESTATE, MENDOZA

STRAWBERRIES, RAW MASCARPONE, PEPPER
UROULAT, PETIT MANSENG, CHARLES HOURS, JURANÇON

CHOCOLATE DOME VOL 3
NITRO ESPRESSO MARTINI

Tasting menu £75 // Alcohol pairing £45

Due to the nature of our tasting menu, we may not be able to accommodate your dietary needs
Please be sure to contact us prior to making your reservation