



P R I M E



Martin Codax Wine Pairing Dinner Menu

Four Course Dinner with Wine
Coffee & Macarons £45 pp

TO BEGIN

Stonebass Ceviche

Coconut & ginger dressing, red onion, chilli, pomegranate, lime,
coriande, passion fruit caviar

White Wine Pairing

Terras do Cigarron 'Mara Martin' Godello, Martin Codax 2023

SECOND COURSE

King Prawns

Sautéed with vine ripened cherry tomatoes, white wine, chilli,
garlic & parsley

White Wine Pairing

Organistrum Albarino, Martin Codax 2021

MAIN COURSE

Fillet Steak 250g

Served sliced to share with broccoli, french fries & peppercorn sauce

Red Wine Pairing

Cuatro Pasos Black Mencia, Martin Codax 2020

TO FINISH

Eton Mess


Crunchy light meringue, whipped cream with berry compote

Sparkling Dessert Wine Pairing

Espumoso Albarino, Martin Codax NV

Coffee & Macarons

Cappuccino, Caffe Latte, Americano, Espresso or Tea
Served with Macarons



*All of our menu is freshly prepared to order & some dishes contain nuts.
Because of this we are unable to confirm that any dish is completely nut free.
12.5% Gratuity is added to the bill. All gratuities go to our staff*

