

# TASTE OF SPRING

GLASS OF CHAMPAGNE & CANAPES

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AMUSE BOUCHE

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AMBER TULIP, VERJUICE, AROMATIC QUINOA & TAMARILLO

*Austria, Burgenland – Michael Andert, Rüländer 2015 £11.00*

Or

FERMENTED FOIE GRAS, LEMON PULP & CHICORY

*Vouvray Demi-Sec – Domaine Vincent Carême, Le Clos 2011 £12.00*

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SKREI COD, OX SAUCE, RHUBARB & DILL VINAIGRETTE

*Moulin-à-Vent – Olivier Merlin, La Rochelle 2015 £11.50*

Or

CRISPY SLOW COOKED EGG, PLANKTON, SEAWEED & CHICORY

*Saint-Véran – Domaine des Deux Roches, Les Chailloux 2015 £10.00*

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RUMP OF LAMB, BLACK TURNIPS, EEL, TIO PEPE & WILD GARLIC

*Gigondas – Château du Trignon 2009 £10.50*

Or

TEXTURE OF ARTICHOKEs, TOMATO-BASIL CHUTNEY & GOAT EMULSION

*Cadillac – Côtes de Bordeaux, Château Carignan 2010 £8.50*

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OSSAU IRATY FLOWER, GRIOTTINES & ESPELETTE SAUCE

*Pacherenc du Vic-Bilh – Alain Brumont, Brumaire 2011 £9.50*

Or

PINEAPPLE & GINGER SOUFFLE, LEMONGRASS SORBET

*Sauternes 1er Cru – Château Coutet 1999 £15.00*

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MIGNARDISES

**4 Courses £49.00**

*(A discretionary 13.5% Service Charge will be added to the bill)*