



TASTING MENU

SELECTION OF CANAPES

OYSTER TEMPURA SOUP

leek and potato, spinach, oyster tempura, rosemary crouton, lemon pearls, creme fraiche and caviar

MACON-BUSSIERES, 'Petersham' Domaine Gonon, Burgundy, France, 2016

LOST IN THE FOREST

pickled mushrooms, crispy black rice and vine leaf

cinnamon and mushroom tea

FRESA

goats cheese, honeycomb, beetroot and Champagne cocktail

TARIQUET LES DERNIERS GRIVES PETIT MANSENG, Cotes de Gascogne, France, 2016

SAFFRON RISOTTO

baby vegetables, wild mushrooms, crispy kale, spinach foam

CLOS DE GAT CHARDONNAY, Judean Hills, Israel, 2015

ANGUS BEEF FILLET

potatoes, morels and girolles, beetroot and carrot puree, braised onion, spinach, truffle jus

CHATEAU CISSAC, Haut Medoc, Bordeaux, France, 2014

SMOKED CHOCOLATE DELICE D'ELISE

blood orange sorbet

RUTHERGLEN MUSCAT, Pfeffer Estate, Victoria, Australia, NV

or

SELECTION OF FINE CHEESES

traditional accompaniments

RAMOS PINTO, 20 year old Tawny, NV

£75.00 per person

£45.00 per person for accompanying wine flight

Jean-Didier Gouges, Head Chef

Wine measures are 125ml a glass.

*A discretionary 12.5% service added and entirely shared between all staff.
Please make us aware of any requests, food allergies or intolerances that you may have.*