

## **ELYSTAN STREET**

4-course menu of Elystan Street classics  
with matching wines & a kitchen tour  
£130 per person

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Terrine of Dover sole, skate & smoked eel with an oyster dressing

Riesling, Weingut Knewitz, Rhenhessen, Germany, 2017

or

Salt-baked white beetroot with walnut pesto, pickled Williams pear & ewe's curd

Chenin blanc, Kweperfontein, Mother Rock, Swartland, South Africa 2017

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Hand-cut strozzapreti with chicken stock, truffles & parmesan

Beaujolais-Villages, Anthony Thevenet, Beaujolais, France 2017

or

Sauté of Lincolnshire prawns with pumpkin gnocchi & chanterelles

Soave, Colli Scaligeri, Vgine Della Bra, Filippi, Veneto, 2016

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Breast of grouse with crushed vegetables & a croustillant of the leg with elderberries

Marsannay, Clos du Roy, Domaine Jean Fournier, Bourgogne, France, 2015

or

Fillet of Cornish cod with smashed hazelnuts, celeriac purée & hispi leaves

Rioja, Reserva, Remelluri, Spain, 2012

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Port-roasted figs with thyme ice cream & citrus beignets

Jurancon, Domaine de Souch, South-West, France, 2012

or

**Cheese**

Dishes are representative of the type of food available and can be subject to seasonal changes.

Macvin du Jura, Domaine de la Tournelle, Jura, France, NV

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