



Specially curated dining experiences at restaurants
featured in the MICHELIN Guide

XIER

10-course tasting menu with VIP Experience £90 per person

Menu 1 of 2: Non-vegetarian tasting menu

French kiss

Crispy pancake, ceps, black truffle, chestnuts and miyagawa

Canard-Duchêne "Cuvée Leonie" Brut Champagne £13

Orkney scallop crudo, cured duck, Malabar perfume, soya and miso dashi

Zibibbo "Jasmin", Firriato 2017, Sicily, Italy £10

Rose-cured salmon, foie gras, mandarin, hazelnuts, apple

Calafuria Rosato, Tomaresca 2017, Apulia, Italy £10

Gyoza, ceps and hay tea*

Ribolla Gialla, Dario Princic 2015, Friuli-Venezia-Giulia, Italy £17.50

Cleanser

Black cod in caramel miso, celeriac mille-feuille, celeriac and pear*

Pinot Noir "Harwood Hall" 2012 Central Otago, New Zealand £13

British organic beef, Muscat grape, artichoke and onion ash*

Cabernet Sauvignon 815, Joel Gott 2015, California, USA £11

Swedish cheese and fresh fizzy grapes

The Prohibition - Hennessy VSOP Cognac, lemon juice and almond syrup, Taylor LBV Port £12

Sweet pleasure

Moscato D'Asti DOCG 2017, Cantina Tomaso Gianolio Piedmont, Italy £12

Menu 2 of 2: Vegetarian tasting menu

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



French kiss

Crispy pancake, ceps, black truffle, chestnuts and miyagawa

Canard-Duchêne "Cuvée Leonie" Brut Champagne £13

Beetroot tuile, ricotta, horseradish, mandarin and Malabar perfume

Vivia, Le Mortelle 2018, Tenute Antinori, Tuscany, Italy £9

Miso aubergine, stracciatella, gomaе spinach

Riesling "Kanta" 2014, Egon Müller, Adelaide Hills, Australia £15

Gyoza, ceps and hay tea*

Ribolla Gialla, Dario Princic 2015, Friuli-Venezia-Giulia, Italy £17.50

Cleanser

Caramelised artichokes, Muscat grape, parsnips crisps, pistachio*

Dao Branco "Prunus", Dao, Portugal £7

Celeriac mille-feuille, celeriac and pear, leeks, onion ash*

Saint-Véran, Domaine Gueugnon-Remond 2017, Burgundy, France £10

British cheese and fresh fizzy grapes

The Prohibition - Hennessy VSOP Cognac, lemon juice and almond syrup, Taylor LBV Port £12

Sweet pleasure

Moscato D'Asti DOCG 2017, Cantina Tomaso Gianolio Piedmont, Italy £12

The wines under each course are wine suggestions and are not the actual pairings.

Wine & cocktail pairing £85 | Deluxe wine pairing £190

*These dishes can include autumn black truffle for £25 per course

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

