

## MENU GOURMAND

Shaved fennel, grapefruit & avocado purée

2016 Txacoli, Hirutza, Hondarribia, Spain

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Velouté of chestnuts, chestnut gnocchi & nasturtium

2016 Sauvignon Blanc, Churton, Marlborough, NZ

∞

Textures of heritage beetroot and raspberry, goat cheese mousse,  
gingerbread & hazelnuts

2015 Riesling "Glantzberg", Roland Schmitt France

∞

Wild mushroom risotto, Winter truffle & fine herbs

2016 "Ovilos", Biblia Chora, Greece

∞

Tagine of Winter vegetables, couscous, confit lemon & harissa sauce

2013 Öküzgözü, Kayra, Turkey

∞

Selection of sorbets

2014 Brachetto d'Acqui, Piedmont, Italy

∞

Apple tarte Tatin & Normandy crème fraîche

2012 Zibibbo, Morsi di Luce, Florio, Italy

Menu £55

With selected Sommelier wine pairing £120

This menu is designed for the enjoyment of all guests at the table, available 12-2pm & 6-8:00pm

All our breads are baked in the restaurant from French organic flours