MENU GOURMAND

Shaved fennel, grapefruit & avocado purée
2018 Grüner Veltliner Handcrafted, MA Arndorfer Mitges, Kamptal, Austria

Velouté of wild garlic & white asparagus
2017 Muscadet Sevre-et-Maine “Le Confluent”, Famille Lieubeau, France

Salad of wood roasted Winter vegetables & shaved cob nuts
2018 Côtes du Rhône Blanc Secret de Famille, Paul Jaboulet Aîné, Rhone, France

Risotto of cauliflower, truffle & pine nuts
2018 Viognier, Ktima Gerovassiliou, Epanomi, Greece

Tagine of Winter vegetables, couscous, confit lemon & harissa sauce
2016 Etna Rosso, Tenuta delle Terre Nerre, Sicily, Italy

Selection of sorbets
2016 Elysium Black Muscat, Quady Winery, California

Valrhona chocolate ganache, chocolate sponge & orange
NV Sherry East India Solera, Emilio Lustau

Menu £65
With selected Sommelier wine pairing £130
Starters

Velouté of wild garlic & white asparagus £12.50
Salad of wood roasted Winter vegetables & shaved cob nuts £17.50
Shaved fennel, grapefruit & avocado purée £9.50

Main Courses

Tagine of Winter vegetables, couscous, confit lemon & harissa sauce £18.50
Confit golden beetroot, celeriac pastilla, white asparagus, truffle, wild garlic & blood orange purée £27.50
Risotto of cauliflower, truffle & pine nuts £32.50

Desserts

Selection of sorbet £9.50
Valrhona chocolate ganache, chocolate sponge & orange £8.50

VAT is included at the current rate
12.5% discretionary service will be added to your bill
Please let the manager know of any allergies or dietary requirements