MENU GOURMAND

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

Velouté of wild garlic, white asparagus & lemon purée
2018 Muscadet Sevre-et-Maine “Le Confluent”, Famille Lieubeau, France

Salad of wood roasted Winter vegetables, goat’s curd & shaved cob nuts
2018 Côtes du Rhône Blanc Secret de Famille, Paul Jaboulet Aimé, Rhône, France

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

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

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

Apple tarte Tatin, Normandy crème fraîche
2007 Rivesaltes Ambré, Chez Jau, France

Menu £65
With selected Sommelier wine pairing £130
Starters

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

Main Courses

Tagine of Winter vegetables, couscous & harissa £28.50
Confit golden beetroot, celeriac pastilla, white asparagus, truffle, wild garlic & blood orange purée £27.50
Risotto of cauliflower, truffle & pine nuts £32.50

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