

Paul Jaboulet Aîné Wine Dinner

Wednesday 5th October 2022

Scottish lobster raviolo, squid, smoked ricotta & dashi
2019 Côtes du Rhône 'Secret de Famille' Blanc

∞

Braised king mushroom, sabayon, miso & parsley sponge
2019 Crozes-Hermitage Blanc 'Les Jalets'

∞

Barbequed monkfish, turnip, sea herbs & shellfish velouté
2020 Crozes-Hermitage Blanc 'Mule Blanche'

∞

Fallow deer, oyster, fondant cep & BBQ Pommes Anna
2014 Crozes-Hermitage Domaine du Thalabert

∞

Vacherin Mont d'Or brûlée, walnut & autumn truffle
Hermitage 'La Chapelle' 2011 & 1999 en Magnum

∞

Apple tarte Tatin, Calvados caramel & smoked milk ice cream
NV Poiré Authentique, Eric Bordelet

∞

Coffee & Petit fours

Menu £175

Prices include VAT & service charge

Please let the manager know of any allergies or dietary requirements