



**Degustation**  
**Six course 'taster' menu £60.00**

With the sommelier's choice of wine to complement each course - £98.00

**Amuse ~ shucked oyster and smoked salmon**

Champagne Petersham en magnum Brut, Guy Cadel NV

This small family producer is based near Epernay, a perfect blend of richness and freshness.

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**Mussel & saffron bouillon ~ aioli and croutons**

Gewurztraminer Fleur, Domaine Schlumberger, 2006

Lemon coloured with hints of gold. Perfumed and aromatic, intense nose with aromas of candied lemon. The palate is just "off dry", with abundant ripe fruit and a spicy character.

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**Foie gras "maison" ~ haricot vert salad, muscat jelly, brioche**

De Bortoli Noble One, Botrytis Semillon, Australia, 2006

Apricot and orange marmalade characters with fragrant honey and vanilla oak undertones produces a well-balanced wine with sweetness and acidity.

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**Fillet of seabass ~ shrimp ravioli, braised leeks with black truffles and shrimp butter**

Pouilly Fuisse, Domaine Gonon, 2008

Pouilly-Fuissé is the name of a village in the Mâconnais producing distinctive Chardonnays. This wine has a fresh nose with delicate aromas of flowers and hints of hazelnut. It has excellent length, dry and full-bodied.

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**Champagne & white peach sorbet**

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**Loin of venison "wellington" ~ celeriac puree, braised red cabbage, juniper infusion**

Chateauneuf Du Pape, Chateau de Beaucastel, 2004

Deep ruby/purple in colour with essence of liquorice, smoked game, black cherry, blackberry and truffle with fabulous richness & high tannins. Medium to full bodied with good length. A star of this vintage.

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**Seasonal fruit soufflé crumble**

Tokaji, Aszu 5 Puttonyos, Bene Pincsesze, Hungary, 1999

Deep burnished gold in colour, remarkably full bodied and luxuriously sweet, it shows excellent balance and structure. On the palate you can detect kumquat, orange and caramel and even toasted bread!

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**Coffee & tea**

petit fours

Head Chef Alex Bentley

Price includes VAT but excludes private room hire ~ Gratuities at your discretion.

November 2009