

TASTING MENU WITH WINEFLIGHT - SAMPLE

FIRST

PAN FRIED SCALLOPS

saffron & cauliflower purée, crispy guanciale, aired lobster bisque

PINOT GRIS, les princes abbés, domaine schlumberger (125ml)

SECOND

SMOKED DUCK BREAST

blood orange segment, candied pecan nuts, pearl onion, sour cream, red vine sorrel

BOURGOGONE COTE-D'OR PINOT NOIR, domaine parent (125ml)

THIRD

AMARETTO, PUMPKIN & ORANGE GRANITA

FOURTH

PAN FRIED FILLET OF JOHN DORY

braised endive, celeriac, raisins & pine nuts, curry oil

ALBARINO, 'bernon', bodegas aquitania, spain (125ml)

FIFTH

ROASTED PLUM FUMBLE (v)

yoghurt, elderflower

LES DERNIERS GRIVES, petit manseng, domaine tariquet, france (100ml)

ADDITIONAL COURSE

FOUR CHEESES (£15.50 supp)

lincolnshire poacher, blue stilton, maida vale, sinodun hill

£134 per person

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.