

PRESTIGE MENU

Representing our repertoire of signature dishes, this menu is designed as a balanced and harmonious gastronomic experience to be shared by the whole table. Each complementary course is grounded in nature and evocative of the seasons; this journey of flavours, scents and textures may be further enriched with our specially selected matching flight of wines.....

'SAVOURY SNACKS'

BETROOT MERINGUE, HORSERADISH ESSENCE
SMOKED EEL, DILL, APPLE IN BUTTER TUILE CONE
MINIATURE TERRINE OF HAM HOCK



SWEET CAPSICUM AND TOMATO TERRINE
'GAZPACHO'



SEARED FILLET OF HAKE WITH SAMPHIRE
LEMON & SAFFRON FUMÉE
SWEET VIOLETS



ASPARAGUS & WILD GARLIC
TARRAGON PANNA COTTA
GARDEN RADISHES, BASIL OIL



AGED BEEF FROM TANCRED FARM
SLOW ROASTED FILLET OF BEEF
BRAISED BONE MARROW WITH NUTMEG
PARMENTIER POTATOES, GREMOLATA



FUSION OF AROMATICS
LOVAGE SORBET, GOATS MILK CUSTARD
BLUEBERRY PURÉE, VANILLA PUFFED RICE
SORREL GEL



VANILLA POACHED APRICOT
APRICOT AND BEE POLLEN PARFAIT
HONEY CHOCOLATE CRISP

MATCHING WINE FLIGHT

Each wine is selected by our sommelier to perfectly partner this menu's dishes (Total equivalent to a half carafe of 500ml.)

Wine Match
Vouvray Sec 2016
Domaine Vincent Carême

Wine Match
St Véran Millésime 2016
Michel Paquet

Wine Match
Domaine de Triennes Rosé 2017
(Cinsault-Grenache-Syrah-Merlot)

Wine Match
Las Flors de la Pèira 2009
Terrasses du Larzac
(Syrah-Grenache-Mourvèdre)

Wine Match
Muscat Rolly-Gassmann 2014
Rohrschwihr, Alsace

Wine Match
Château Doisy-Védrières 2014
Barsac

PRESTIGE MENU - £70

MATCHING WINE FLIGHT - £35