

## 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*

Isabel Estate Pinot Gris 2016  
Wairau Valley, Marlborough

#### *Wine Match*

Montagny 1<sup>er</sup> Cru Les Millières 2016  
Cave des Vignerons de Buxy

#### *Wine Match*

Cinsault-Grenache-Syrah Rosé 2016  
Domaine Chautarde, Varois en Provence

#### *Wine Match*

Primitivo di Manduria Costarossa 2015  
(vendemmia tardiva)  
Taranto, Puglia

#### *Wine Match*

Muscat Rolly-Gassmann 2010  
Rohrschwihr, Alsace

#### *Wine Match*

Château Partarrieu  
Sauternes, 2014

**PRESTIGE MENU - £70**

**WITH WINES - £35**