

TASTING MENU

6 courses for £75

Wine Pairing £55 | A glass of Krug • Wine Pairing £80

Miso-glazed aubergine, sesame & pickled radish
Parmesan & mushroom macaron
Chicken liver parfait, brioche, date & yuzu

Wiston Estate, Brut, Sussex
Complex & creamy from the leaders of English Fizz

Or

Krug, Grand Cuvée, 168ème Édition
Extraordinarily complex blend of 198 reserve wines

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Buckwheat galette
Fresh peas, herbs & Golden Cross

David Maudry, 'A Pré', Tracy-sur-Loire '20
Flinty Sauvignon Blanc with tangy gooseberries. 'More or less' a Pouilly-Fume

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Isle of Mull scallop
Tomato, strawberry & wild fennel

Botanica, 'Flower Girl' Albariño, Stellenbosch '20
Intensely aromatic nectarine & pink grapefruit. Crafted by an American in SA

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Cornish pollack
Devon crab, burnt lemon, apple & chorizo

Guy Breton, 'Marylou', Beaujolais-Villages '19
Fragrant & juicy fruit-bomb with strawberry & cherry liqueur

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Belted Galloway sirloin
Shallot, asparagus, ox tongue sauce, morels & tarragon

Domaine Bott, Northern Rhone Syrah '19
Concentrated jammy strawberry & smoked salted caramel

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Ricotta
Stone fruits & rye

Ca d'Gal Lumine Moscato NV
A rich, giving moscato; floral & fresh