

5 COURSE MENU

Menu to be taken by the whole table

Salmon Ballotine | *dill, lemon, cured keta*

Château de Chasseloir 'Chéreau Carré' Muscadet de Sèvre et Maine Sur Lie, Loire Valley 2014 (75ml)

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Chicken Royale | *duck liver, Jerusalem artichoke, lentils*

Ernst Gouws & Co Pinot Noir, Western Cape South Africa 2016 (75ml)

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Cod | *caramelised cauliflower, shellfish bisque*

Lucien M, Chablis Burgundy 2015 (100ml)

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Pineapple Salad | *lemon curd*

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Tarte Tatin | *vanilla ice cream*

Berton Vineyards 'Riverina' New South Wales Australia 2015 (50ml)

£55 per person

£30 Wine Flight

Allergy Information: Our food may contain one or more allergens.
Please let us know in advance if you have any allergies or dietary requirements
and we will be happy to help.

Please note this is a sample menu.