

LUNCH TASTING MENU

£85 PER PERSON + A GLASS OF CHAMPAGNE

WINE PAIRING + £38 PER PERSON

CANAPÉS



GALETTE BRETONNE

Brittany Galette - Morel "farci", Wild Garlic, Buckwheat

COTES DU JURA SAVAGNIN, DOMAINE DE SAINTE MARIE, JURA, FRANCE

OR

LE SAINT PIERRE DE PLYMOUTH

John Dory - Brown Crab, Fresh Pea, Lemon Verbena

2022 BOURGOGNE BLANC, ALAIN CHAVY, BURGUNDY, FRANCE



CAILLE DE CHEZ M DUPLANTIER

Quail - English Green Asparagus, Chestnut Gnocchi, Vin Jaune

2011 AUXEY-DURESSSES 1ER CRU, TAUPENOT-MERME, BURGUNDY, FRANCE

OR

CANARD SALÉ CREEDY CARVER

Aged Duck - Black Pudding, Onion Grelot, Manuka Honey

2021 VINSOBRES, CHÂTEAU DE ROUANNE, RHONE VALLEY, FRANCE



FRAISE GARIGUETTE

Gariguette Strawberry - Elderflower, French Meringue, Cheesecake "Chantilly"

2003 VOUVRAY MOULLEUX CUVÉE SAINT MATIN, FRANCE

OR

CHOCOLAT DE LA MAISON NICOLAS BERGER

Chocolate - Almond, Coffee

2018 VIN SANTO SILVIO NARDI, TUSCANY, ITALY



PETIT FOURS

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcsals a day. A discretionary 15% service charge will be added to your bill.