LUNCH SET MENU

£68 PER PERSON

WINE PAIRING +£38 PER PERSON

CANAPÉS

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PISSALADIÈRE

Scottish Girolle – Limousin Veal Sweetbread, Sheep Milk "Sabayon"

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

OR

MAQUEREAU MARINÉ

Cured Mackerel – Carlingford Oyster, Vichyssoise Soup

2024 GRUNER VELTLINER, NEW CHAPTER, NIEDEROSTERREICH, AUSTRIA

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CAILLE DES PYRENEES

Quail from Pyrenees – Wild Mushroom Dressing, Chestnut Gnocchi, Vin Jaune

2021 IMMORTELLE, BOUSQUET, COTES DE ROUSSILLON VILLAGES, FRANCE

OR

BALLOTINE DE LAPIN

Rabbit Ballotine – Morteau Sausage, Sollies Fig, Peppercorn Jus

2014 PERNARD-VERGELESSES, 'LES BELLES FILLES', RAPET & FILS, BURGUNDY, FRANCE

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CITRUS

Bergamot, Crème Cru, Miyagawa Mandarin

2003 VOUVRAY MOULLEUX CUVEE SAINT MATIN, FRANCE

OR

CHOCOLAT *DE LA MAISON NICOLAS BERGER*

Chocolate – Almond, Coffee

NV PEDRO XIMENEZ, TRIANA, HIDALGO, SPAIN

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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 kcals a day. A discretionary 15% service charge will be added to your bill.