



FESTIVE TASTING MENU £89

- 6 courses -

Wine Pairing £74

- 5 glasses -

Stone Bass Crudo

mandarin vinegrette, nduja oil

Pairing: **VB03** NV, Extra Brut, Elemart Robion | Catherine Robion

Sautéed Cauliflower Mushrooms Tart

black garlic

Barbajuan

stuffed with raclette, black trumpet mushroom, spinach

Pairing: **De Marne et d'Argile** 2023, Domaine Thill, Jura | Bérengère Thill

Barbecued Cod Loin

shellfish, bisque rice

Pairing: **Kamikaze** NV, Domaine Josmeyer, Alsace | Céline and Isabelle Meyer

Sweet Bread & Pheasant Vol-au-Vent

foie gras sauce, Lazio black truffle

Pairing: **Valpolicella Ripasso** 2020, Musella, Veneto | Maddalena Pasqua Di Bisceglie

Pistachio & Virunga Chocolate Crémeux

crispy kataifi

Pairing: **Fabre Gasparets** 2020, Famille Fabre, Corbières | Clémence Fabre

Produces (especailly fish) may vary upon market availability.

Please inform us of any allergies - Discretionary 13.5% hospitality charge (15% for groups of 6 or more)