



4 COURSE MENU 49

Wine pairing - 4 glasses selected by our Sommelier (75 to 125ml) - £40

Coronation chicken 8

Confit boneless chicken wings, curry emulsion, dry white grapes
Recommended pairing: Oxney Classic, English sparkling, 2018 (125 ml)

The King's tart 16

Royal quiche with asparagus, broad beans, St George's mushrooms, Montgomery's Cheddar, tarragon
Recommended pairing: Oxney Chardonnay 2020 (75 ml)

Le bœuf roti 28

Beef onglet, sauce Bordelaise, Chalk Farm water cress, pickled shallots.
Recommended cook medium rare.
Recommended pairing: Oxney pinot noir, 2020 (125 ml)

Granny Vicky's sponge 9

Victoria sponge cake, Madagascan vanilla, chantilly, Scottish raspberry
Recommended pairing: Loxwood honey wine (75 ml)

OXNEY ENGLISH WINE FLIGHT 29

3 glasses from Oxney Estate (75ml)