



6 COURSES TASTING MENU - £75
WINE PAIRING - £80

Raw Langoustine, crème fraiche, salt baked white beetroot, lime
(add Exmoor caviar £16 sup.)

*Champagne Henriët-Bazin NV, Blanc de Blancs Extra Brut - 1er Cru,
Villier Marmery, Montagne de Reims
Chardonnay | Marie-Noëlle Henriët-Rainon - 125 ml*

Crab crumpet, yuzu cream, bottarga

*Clos des Renardes 2018, Fanny Sabre, Beaune, Burgundy, France
Chardonnay | Fanny Sabre - 75 ml*

Wild mushrooms & Compté custard tarte

*Savigny les Beaune "Hauts-Jarros" 2021, L. Chenu & filles, Savigny-les-Beaune
Pinot Noir | Juliette and Caroline Chenu - 75 ml*

Iberico pork, quince purée, hipsy cabbage

*Fides 2019, Bosman Family Vineyards, Wellington, South-Africa
Grenache Blanc | Carla Bosman 75 ml*

Foie gras & duck breast Pithivier, jus, seasonal leaves

*Chianti Colli Senesi 2007, Pacina, Tuscany, Italy
Sangiovese, Canaiolo, Ciliegiole | Giovanna Tiezzi - 125 ml*

Ice cream sandwich: Buckwheat & hazelnut, vanilla ice cream, chestnut

Öreg Király Szamorodni 2013, Barta Winery, Tokaj, Hungary