

**TASTING MENU**

**6 courses for £85**

**Wine Pairing £55 | A glass of Krug + Wine Pairing £75**

Welcome snacks

*Lucie Thieblemont, Crémant de Bourgogne  
Crisp green apples, made in the Champagne style*

Or

*Krug, Grand Cuvée, 168ème Édition  
Extraordinarily complex blend of 198 reserve wines*

...

**Jerusalem artichoke gnocchi**  
*Macadamia, parmesan & sage*

*Portugal Boutique Winery, Gorro Loureiro Vinho Verde '20  
Next level Vinho Verde. White peach, creamy almonds and a citrus zing*

...

**Cornish sea bass**  
*Shellfish bisque, oyster, pear & ginger*

*Newton Johnson, Southend Chardonnay, Hemel en Aarde '19  
South African Chardonnay with pure tangerine, ripe lemon & creamy oak*

...

**Stuffed guinea fowl**  
*Chicory, girolles, bacon & prune*

*Guy Breton, Marylou, Beaujolais-Villages '20  
Fragrant & juicy fruit-bomb with strawberry & cherry liqueur*

...

**Fallow venison**  
*Pommes Anna, pickled blackberry, beetroot & shallot*

*L'Archetipo, Aglianico, Puglia '14  
Black fig, red plum & chocolate. It's Autumn in a glass & perfect for game season*

...

**Blueberry genoise**  
*Vanilla cream, lemongrass & rose*

*Mount Horrocks, Riesling, Clare Valley '20  
Lush citrus, honeysuckle & racing acidity*