

**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*

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**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*

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

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

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

*Claus Preisinger, Kalkstein, Burgenland, Austria '20  
Smooth, supple, blackberry driven Blaufränkisch from a master of Burgenland.*

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**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*

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**Malted chocolate ganache**  
*Poached pear & bergamot*

*Château Filhot, Sauternes '10  
Apricot, honey, vanilla & ripe citrus*