

# Wine *pairing*

# Festive Lunch *Menu*

## 3-COURSE MENU £75

INCLUDES 2 GLASSES OF WINE,  
COFFEE OR TEA &  
HALF A BOTTLE OF WATER

### WHITE WINE

2017 *Mâcon-Solotré*  
J.P. Sève

or

2018 *Lirac*  
Lunar Apogé  
Domaine des Carabiniers

### RED WINE

2016 *Crozes-Hermitage* - F. Reverdy

or

2012 *Cadillac Côtes de Bordeaux*  
B de Biac

Wild boar consommé,  
root vegetables, black truffle

Guinea fowl 'Pithiviers',  
cabbage, roasted chestnuts

Soft-boiled egg, grilled leeks,  
Comté emulsion

Jerusalem artichoke velouté,  
duck foie gras royale, toasted  
sunflower seeds

Roasted halibut, celeriac  
and pistachio

Wild duck breast, chicory, orange

Homemade truffled tortellini,  
butternut squash, Swiss chard

'Yule log' our way

Contemporary vacherin

A discretionary 14% service charge will be added to your final bill. All prices include VAT.

Our menu contains allergens.  
If you suffer from a food allergy or intolerance please let a member of the restaurant team know upon placing your order.