

Dinner

WEDNESDAY 1 FEBRUARY 2023

Wines

2013 *Alsace Riesling*
Cuvée Frédéric Emile
Domaine Trimbach

Hand-dived Scottish sea scallop,
Kristal caviar

2021 *Palette Rosé*
Château Simone

Root vegetables from Cornwall,
caillotte olives, pomelo and bitter
orange

2017 *Meursault*
1^{er} cru Blagny
Domaine Matrot

Cornish turbot, Jerusalem artichoke,
watercress, black truffle and hazelnut

1994 *Saint-Julien 4^{ème} Cru Classé*
Château Beychevelle

Saddle of Denbighshire venison,
Kampot pepper, smoked crapaudine
beetroot, limequat

2018 *Côteaux de l'Aubance*
Les Trois Schistes
Domaine de Montgilet

Abate Fétel pear souffléed, roasted
and sorbet, cardamom, liquorice

1997 *Tawny Port*
Single Harvest
Graham's

Java chocolate from our Manufacture
in Paris, whisky

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.