

Dinner

THURSDAY, OCTOBER 1ST, 2026

Wines

2023 Chardonnay
Estate Reserve
Platt Vineyard

Hand-dived scallop,
watercress with brown butter

2023 Nuits-Saint-Georges 1^{er} cru
Clos de l'Arlot
Domaine de l'Arlot

Seared duck foie gras,
cep and fresh homemade pasta

2022 Nuits-Saint-Georges 1^{er} cru
Clos des Forêts
Domaine de l'Arlot

Cornish red mullet,
heirloom tomato and black olive

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2023 Pinot Noir
Estate Reserve
Platt Vineyard

Saddle of venison from Rhug Estate,
butternut and grand veneur sauce

2019 Romanée-Saint-Vivant grand cru
Domaine de l'Arlot

Chestnut Mont-Blanc with blackcurrant

Marc de Bourgogne
Domaine de l'Arlot

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.