

Mother's Day

SET MENU

AMUSE-BOUCHE

Carlingford oyster, apple, Champagne granita
NV Agrapart, Avize 'Atoma' Brut, Champagne

STARTER

Angus steak tartare, egg yolk, caper jam & coal oil
*2019 Moulin-à-Vent, La Rochelle,
Domaine Olivier Merlin, Beaujolais*
or

Oak smoked salmon, crème fraîche, blinis, pickles
2023 I Vigneri di Salvo Foti, Aurora, Sicily

MAIN

Rolled Dover sole a' la Grenobloise, Sea Aster & jersey potatoes
2014 Chardonnay, Collezione Privata, Isole e Olena, Tuscany
or

Beef wellington, creamy mash & sauce Perigueux
2016 Pomerol by Clinet

DESSERT

Bombe Alaska, pistachio and raspberry parfait
2022 Donnafugata, Ben Rye Passito di Pantelleria, Sicily
or

67 Passion fruit nest
2007 Château Lafaurie-Peyraguey, 1er Cru Classé Sauternes

£100 without wines

£165 with wines

Vegetarian and vegan menus available on request



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SPRARKLING ROSÉS BY THE GLASS

CHAMPAGNE

NV Wessman, One Brut Rosé 10.50

2018 Rémi Leroy, Les Crots Rosé de Saignée, Brut Nature 20

NV Frédéric Savart, Bulle de Rosé, Brut Rosé 27

ENGLAND

NV Roebuck Estates Rosé de Noirs Brut, Sussex 10