



Tasting Menu

Japanese-style Tuna Tartare

Ruinart Rose (Reims, Champagne) 125ml

Rabbit Cannelloni Cauliflower and Piccalilli

Foie Gras

French Onions, Girolle Mushrooms and Watercress

McCorkindale Riesling 2010 (Waipara Valley, New Zealand) 100ml

Seabass

Jerusalem Artichoke, Pickled Grapes and Sorrel

Chassagne-Montrachet 1^{er} Cru Les Vergers, Guy Amiot 2006 (Burgundy) 100ml

Partridge

Bread Sauce, Pommes Anna, Black Pudding, Chestnut and Brussel Sprouts

Gevrey-Chambertin, Christian Serafin 2007 (Burgundy, France) 100ml

Lemon Custard

Apple and Blackcurrant

Dark Chocolate

Salted Caramel and Pedro Ximinez Raisins

Tokaji Aszu 6 Puttonyos, Crown Estates 1999 (Mad, Hungary) 50ml

Cheeseboard (Optional - Supplement)

7 courses, £65 per person or £25 per person upgrade for residents
(whole table only)

Wine Package - 5 wines, £50 per person