



7 Course Menu	58
<i>Drinks Pairings</i>	42

Sourdough & snacks

Heritage carrot, miso, quinoa

2019 'Cheverny Les Veilleurs' Domaine De Veilloux – Loire, France

Cured Stream Farm trout, horseradish, crème fraiche

2020 'Gruner Veltliner' Christina Netzl – Carnuntum, Austria

Brixham crab, pickled kohlrabi, apple

'Tamoshanta' Pilton – Somerset, UK

Somerset shiitake mushroom, goat's curd, hazelnut

2018 'Pinotte!' Déjà Bu & Sylvain Pataille – Burgundy, France

Beech Ridge Farm duck, red cabbage, salsify

2017 'La Vallada' Olivier Rivière – Arlanza, Spain

Yoghurt mousse, rhubarb, ginger crumb

2017 'Jurançon' Domaine de Souch – Jurançon, France

Jerusalem artichoke parfait, almond, sherry

2018 'Banyuls Blanc' Domaine du Traginer – Roussillon, France



7 Course Vegetarian Menu

58

Drinks Pairings

42

Sourdough & snacks

Heritage carrot, miso, quinoa

2019 'Cheverny Les Veilleurs' Domaine De Veilloux – Loire, France

Salt baked beetroot, horseradish, crème fraiche

2020 'Gruner Veltliner' Christina Netzl – Carnuntum, Austria

Steamed kolhrabi, black garlic, sesame

'Tamoshanta' Pilton – Somerset, UK

Somerset shiitake mushroom, goat's curd, hazelnut

2018 'Pinotte!' Déjà Bu & Sylvain Pataille – Burgundy, France

Pearl barley, winter truffle, wild garlic, brocolli

2017 'La Vallada' Olivier Rivière – Arlanza, Spain

Yoghurt mousse, rhubarb, ginger crumb

2017 'Jurançon' Domaine de Souch – Jurançon, France

Jerusalem artichoke parfait, almond, sherry

2018 'Banyuls Blanc' Domaine du Traginer – Roussillon, France