



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

## **Sourdough & snacks**

### **Isle of Wight tomatoes, whipped ricotta, tagete**

2020 'Blaufränkisch Rosé' Strehn – *Mittelburgenland, Austria*

### **Cured Stream Farm trout, dill, radish, crème fraiche**

2020 'Gruner Veltliner' Christina Netzl – *Carnuntum, Austria*

### **Steamed Orkney scallop, Dorset wasabi, kohlrabi**

2020 'Riesling de Rhin' Nachbil – *Transylvania, Romania*

### **Confit aubergine, basil, black garlic, quinoa**

2020 'Le Mansois' Mine de Vin – *VdF, France*

### **Beech Ridge lamb, smoked carrot, chard, miso**

2017 'Le Combal' Cosse Maisonneuve – *Cahors, France*

### **Raspberry parfait, sablé, white chocolate**

'Hana Yuzu' Kanpai Craft Sake Brewery – *London, UK*

### **Sea buckthorn tart, meringue, cucumber sorbet**

2017 'Jurançon' Domaine de Souch – *Jurançon, France*



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

### **Sourdough & snacks**

#### **Isle of Wight tomatoes, whipped ricotta, tagete**

2020 'Blaufränkisch Rosé' Strehn – *Mittelburgenland, Austria*

#### **Salt baked beetroot, dill, radish, crème fraiche**

2020 'Gruner Veltliner' Christina Netzl – *Carnuntum, Austria*

#### **Wye Valley asparagus, barley, ramson, cured egg yolk**

2020 'Les Saveurs' Domaine Binner – *Alsace, France*

#### **Confit aubergine, basil, black garlic, quinoa**

2020 'Le Mansois' Mine de Vin – *VdF, France*

#### **Homewood halloumi, globe artichoke, raisin, parsley salad**

2020 'Lo Ravi' Mas de l'Escarida – *VdF, France*

#### **Raspberry parfait, sablé, white chocolate**

'Hana Yuzu' Kanpai Craft Sake Brewery – *London, UK*

#### **Sea buckthorn tart, meringue, cucumber sorbet**

2017 'Jurançon' Domaine de Souch – *Jurançon, France*