

## *Hélène Darroze at The Cornmaugh*

The choice of 5 products (including 1 sweet): **£95**

*Wine pairing: £80*

*Premium wine pairing: £195*

The choice of 7 products (including 2 sweets): **£130**

*Wine pairing: £115*

*Premium wine pairing: £255*

Inspiration menu: **£175**

*Wine pairing: £145*

*Premium wine pairing: £295*

Matured fine seasonal cheeses (**supplement £18**)

All prices are inclusive of VAT at the prevailing rate.

Please note a discretionary service charge of 12.5% will be added to your bill.

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

**Tomato**

*Christine Ricard – Provence*

Taggiasca olive, basil

**Beetroot**

*Laurent Berrurier – France*

Burrata, radicchio, dandelion

**Ricotta**

*Farm Gate*

Courgette, taggiasca olives, mint

**Corn**

*Secret Farm – Milford*

Grelot onion, chervil, girolle, soft egg

**Black truffle**

*From Australia*

Acquerello rice, parmesan

**Selection of matured cheeses**

*From France and England*

Quince, rhubarb, fennel

(supplement £18)

**Strawberry**

*Mara des Bois – France*

Vanilla, thyme, olive oil

**Apricot**

*Vauvert – France*

Thyme, almond

**Baba**

*Francis Darroze – Bas-Armagnac*

Raspberry, pepper cream

(supplement £12)

**Chocolate**

*Araguani – Venezuela*

Lime

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