

Taste of White Truffle

Piedmont, Italy

LANGOUSTINE

Outer Hebrides – North West Scotland

rocket, hazelnut

2016 Puligny-Montrachet, Domaine François Carillon, Burgundy, France

OR

2014 Chevalier-Montrachet, Domaine Leflaive

(supplement £250)

PHEASANT

Rbug Estate organic farm – North of Wales

foie gras, salsify, Douglas pine

2012 Hermitage Blanc, Domaine J.L. Chave, Rhone Valley, France

XXL SCALLOP

Kyle of Lochalsh – North West Scotland

chestnut, “parsley pesto”, Parmigiano Reggiano

2011 Clos de Tart Grand Cru, Burgundy, France, by MAGNUM

OR

2006 Domaine de la Romanée-Conti, Grand-Echézeaux

(supplement £350)

VEAL SWEETBREAD

Limousin – France

Blue lobster, Jerusalem artichoke, chanterelle, “Albufera sauce”

2011 Barbaresco Pajé, Roagna, Piedmont, Italy

OR

1994 Pétrus

(supplement £350)

COULOMMIERS CHEESE

France

ALMOND

Sicily – Italy

mascarpone

2008 Château d’Yquem, Sauternes, Bordeaux, France

£355

Wine pairing at £245

All glasses are poured as a tasting portion (75 ml).

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.
Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.