

Taste of White Truffle

Piedmont, Italy

LANGOUSTINE

*Outer Hebrides – North West Scotland
rocket, hazelnut*

PHEASANT

*Rbug Estate organic farm – North of Wales
foie gras, salsify, Douglas pine*

XXL SCALLOP

*Kyle of Lochbalsb – North West Scotland
chestnut, “parsley pesto”, Parmigiano Reggiano*

VOL AU VENT ‘A LA FRANCAISE’

*Limousin – France
veal sweetbread, blue lobster, Jerusalem artichoke, chanterelle, “Albufera sauce”*

ALMOND

*Sicily – Italy
mascarpone*

£395

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 advise on the ingredients and allergens in our dishes.

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

Wine Pairing

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

OR

2016 Meursault, Domaine J.F. Coche-Dury

(supplement £150)

2014 Hermitage Blanc, Domaine J.L. Chave

2017 Nuits-Saint-Georges Vieilles Vignes Premier Cru, Domaine Prieuré Roch

OR

2011 Echézeaux Grand Cru, Domaine de la Romanée-Conti

(supplement £350)

2015 Barolo Bussia, Prunotto

1994 Sauternes, Château de Fargues

£245

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