

MENU POTAGER

Amuse bouche

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Gazpacho, cervelle de canut

Palomino Fino, *Emilio Lustau, Puerto di Santa Maria, Spain*

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Assiette of asparagus aux truffes

2005 **Muskateller**, *“Ihringer Winklerberg” Kabinett, Dr Heger
Baden, Germany*

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Millefeuille of oven roasted vegetables

2007 **Grenache**, *Rosé, “Les Domaniers”, Domaine Ott,
Côtes de Provence, France*

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Wild mushroom risotto

2004 **Grüner Veltliner**, *“Bergdistel”, Tegernseehof, Wachau, Austria*

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Selection of farmhouse cheeses from the trolley
selected and ripened by Eric Charriaux
- supplement of 11.00

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Champagne and mixed fruit gel, strawberry and mint sorbet

2008 **Moscato Rosa**, *Innocent Bystander, Victoria, Australia*

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Valrhona chocolate fondant, milk ice cream

Meantime Brewery “Coffee Beer”, Greenwich, London, England

£46 MENU

£84 INCLUDING SOMMELIER WINE PAIRINGS

Wines are served in 100ml ‘taster’ measures

12.5% discretionary service charge will be added, 17.5% vat included

MENU GOURMAND

Amuse bouche

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Cod tortellini, tiger prawn, lobster bisque
2007 **Sauvignon Blanc, Semillon**, "Cricket Pitch", Brokenwood
New South Wales, Australia

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Red wine poached foie gras, brioche
2004 **Gewürztraminer**, Hugel, Alsace, France

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Sea bass, stuffed courgette flower, baby fennel
1996 **Marsanne/Roussanne**, Domaine de Trevallon
Vin de Pays des Bouches du Rhône, France

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Beef Rossini, truffle sauce
2004 **Sangiovese**, Rosso di Montalcino, Santa Maria, Tuscany, Italy

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Selection of farmhouse cheeses from the trolley
Selected and ripened by Eric Charriaux
- supplement of 11.00

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Champagne and mixed fruit gel, strawberry and mint sorbet
2005 **Petit Manseng**, "Uroulat", Charles Hours, Jurançon, France

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Valrhona chocolate fondant, milk ice cream
Oloroso Dulce, "Matusalem", Gonzalez Byass, Jerez, Spain

£59 MENU

£97 INCLUDING SOMMELIER WINE PAIRINGS

Wines are served in 100ml 'taster' measures

THESE MENUS HAVE BEEN DEVISED FOR THE ENJOYMENT
OF ALL GUESTS AT YOUR TABLE