

MENU POTAGER

Amuse bouche

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Jerusalem artichokes velouté, hens egg
2006 Pinot Grigio, Alois Lageder, Alto-Adige, Italy

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Assiette of asparagus aux truffes
2006 Seyval Blanc, Brut, Camel Valley, Cornwall, England

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Millefeuille of oven roasted vegetables
2006 Garnacha, Rosado, Bodegas Nekeas, Navarra, Spain

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Truffle risotto
*2001 Nebbiolo, Barbera, "Bricco Manzoni", Roche dei Manzoni,
Piedmont, 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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Mandarin jelly, strawberry sorbet
2005 Petit Manseng, "Uroulat", Charles Hours, Jurançon, France

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Valhrona 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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Langoustine tortellini, bisque
2006 **Albariño**, *Ca del Solo, Monterrey, California, USA*

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Red wine poached foie gras
2005 **Gewürztraminer**, *Domaine Weinbach, Alsace, France*

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Sea bass, courgette flower
2005 **Dry Furmint**, *“Szent Tamas”, Istvan Szepsy, Tokaji, Hungary*

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Beef Rossini, sauce périgourdine
2005 **Cabernet Sauvignon**, *Mas de Daumas Gassac,
Vin de Pays de Hérault, France*

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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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Mandarin jelly, strawberry sorbet
2006 **Moscato d’Asti**, *“Bricco Quaglia”, La Spinetta, Piedmont, Italy*

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Valhrona chocolate fondant, milk ice cream
Moscatel, *“Emilin”, Solera Reserva, Lustau, 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