



MENU GOURMAND

Foie gras

Foie ballotine, quince purée, pain d'épice crumb

2008 Pinot Gris, Paul & Philippe Zink, Alsace, France

Cuttlefish

Ink risotto, braised cuttlefish, crispy shallots

2008 Sauvignon Blanc Barrel Fermented, Jordan, Stellenbosch, South Africa

Venison

Roast haunch, Savoy cabbage, pomegranate, pancetta, No 9 Amedei chocolate

2007 Chateau du Cedre, Cahors, France

Preserved cherry

Jelly and cherry granité, Gran Couva 2010 vintage 65% Valrhona, Trinidad

Parfait

Cylinder, cookie crumbs, mandarin ice cream

Piura Porcelana 75% Piura River Valley, Peruvian Andes

2007 De Wetshof Estate, Cape Muscadel, Robertson, South Africa

Or

La Fromagerie cheese

Selection of La Fromagerie French cheese from the trolley (*£5 supplement*)

As an extra course (*£11 supplement*)

2005 Graham's L.B.V.

5 Courses £49.00

With Wine £69.00

20% VAT included. 12.5% discretionary service charge will be added

This is a sample menu and subject to change.

We ask that the Gourmand menu be taken by the whole table.

Last orders for the Gourmand menu are at 9.30pm