



CHAMPAGNE
TAITTINGER

Reims

A NIGHT WITH TAITTINGER

Puffed preserved lemon cracker

Herring roe, cucumber & marigold granita

Paired with Taittinger Brut Reserve Champagne

Isle of Wight tomato tartare

Pickled watermelon, lovage emulsion, Nocellara olive cracker & whey dressing

Paired with Limonata Spritz

Butter roasted stone bass

Crab & sweetcorn cappelletti, poached salsify, shellfish & ginger bisque

Paired with Taittinger Vintage

Lychee hibiscus & jasmine entremet

Strawberries & cream baked Alaska

Strawberry & elderflower salad

Paired with Taittinger Nocturne



*If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.*