



## SET MENUS

Why not start with:

NEGRONI £9.50

2005 BOUCHÉ PÈRE ET FILS GRANDE RÉSERVE BRUT | CHAMPAGNE £9.00

### CLASSIC

Mushroom Tea | Gougère | Steak Tartare

Duck Liver, Walnut, Coffee

Cheverny Rouge, Domaine du Montcy

Halibut, White Beans, Herring Roe

Macon-Chardonnay, Regis & Sylvain

Dry Aged Sirloin, Celeriac, Oxtail

'Le Grande Terre' Roucas Toumba

Kelston Park, Fruit Loaf, Grape

Grande Réserve Brut, Bouche Père et Fils

CHEESE COURSE £5.00 | CHEESE & CHAMPAGNE £10.00

Marmalade Sponge

Caramel, Gingerbread, Prune

Sweet Muscat, Nopera

Sweets

£60 PER GUEST | DRINKS PAIRING £40

### FISH & SHELLFISH

Haddock Chowder | Oyster | Torched Mackerel

Cured Salmon, Turnip, Red Cabbage

Cheverny Rouge, Domaine du Montcy

Scallops, Cauliflower

Macon-Chardonnay, Regis & Sylvain

Monkfish, Mussels, Beetroot

'Nicot' Mas des Agrunelles

Kelston Park, Fruit Loaf, Grape

Grande Réserve Brut, Bouche Père et Fils

CHEESE COURSE £5.00 | CHEESE & CHAMPAGNE £10.00

Marmalade Sponge

Hazelnut, Pear, Chocolate

Sweet Muscat, Nopera

Sweets

£65 PER GUEST | DRINKS PAIRING £40

### VEGETABLE

Mushroom Tea | Gougère | Cauliflower

Burrata, Dukkah

Jubilate, Aldwick Estate

White Beans, Seaweed, Egg

Macon-Chardonnay, Regis & Sylvain

Leek, Celeriac, Lentils

'Nicot' Mas des Agrunelles

Kelston Park, Fruit Loaf, Grape

Grande Réserve Brut, Bouche Père et Fils

CHEESE COURSE £5.00 | CHEESE & CHAMPAGNE £10.00

Marmalade Sponge

Hazelnut, Pear, Chocolate

Sweet Muscat, Nopera

Sweets

£50 PER GUEST | DRINKS PAIRING £40

DIETARY REQUIREMENTS CAN BE CATERED FOR ON REQUEST