

SOMMELIER WINE PAIRING

all wines are vegan

Getariako Txakolina 2020, Txomin Etxaniz

Basque – crisp & dry white wine, fresh citrus & green apple to pair and elevate the flavour of wild garlic.

Chablis 1er Cru 2018, Domaine Tremblay ‘Côte de Lechet’

Flinty Chablis with a smooth and slightly creamy texture to pair the creaminess of the velouté and contrast the earthiness of the black truffle.

Costa Toscana 2020

Ampeleia ‘Bianco di Ampeleia

Floral and dry field blend of Trebbiano, Ansonica & Malvasia with a few days of fermentation on the skins to pair with the Miso Hollandaise and sweetness of the sesame.

Côtes Catalanes 2019

Les Enfants Sauvage ‘Cool Moon’

Warm and ripe - very fruity and round on the palate to enjoy with the freshness of the peas and beans and texture of pearl barley.

Chinon 2020

Domaine de la Marinière ‘La Peau de L’Ours’

Juicy and lively Cabernet Franc from the Loire Valley. Fresh raspberries and gentle tannin to balance the mild bitterness of the Alexander’s Stem and uplift the rich vegetable jus.

Haut-Médoc 2012, Château Lanessan

Left-Bank Bordeaux blend of Cabernet Sauvignon and Merlot. Savoury nose with tobacco and licorice and smooth, mature palate to pair with the richness of the creamed morels and charred Calcot onion.

Poiré 2020, Eric Bordelet ‘Granit’

Dry pear cider from Normandy with fine bubble and fruity character yet unexpected complexity to support the freshness of the Petit Pois à la Française.

Banyuls 2019, Domaine Valcros ‘Rimage’

Fortified sweet red wine made with Grenache Noir in the south of France near Perpignan. Served chilled to bring smooth texture and balance for the flavours of dark chocolate and black olives.

£70

MENU CLASSIC ‘GRAND DÎNER’

SPRING 2022

(From 7.30pm)

Canapés

*Chilled Watercress Broth, Salted Finger Lime - Kelp Caviar & Thin Potato Vol au Vent
(allergens) G, Sy, SO²*

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Wild Garlic & Rocket Focaccia

Aigo Boulido

G

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Artichoke & Black Truffle Velouté

*Confit Jerusalem Artichoke, Artichoke Crisps
N, SO²*

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Early Season British Green Asparagus

*Miso Hollandaise, Sesame Seed Crunch
Se, Sy, SO²*

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Tender Pearl Barley

*Buttered Peas, Broad & Runner Beans, Preserved Lemon & Flaked Almond
G, N, SO²*

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Young Alexanders Stem

*Pistacchio & Light Aniseed Royale, Jus de Legumes
N, Sy, SO²*

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White Asparagus & Calicot Onion

*Stuffed Morels & Creamed Sauce, Long Palmito
Se, N, G, Sy*

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Petit Pois à La Française

*Petit Pois à La française
M, SO²*

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Rhubarb Float

Pepper/Lemon Spritz

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Composition of Dark Chocolate

*Kalamata Olive & Tonka Bean
G*

£85 per person

A 15% Service charge will be added to your bill

SPRING 2022

It is always a joy to create combinations of flavour and texture which encapsulate the flavours of Spring.

At this time of year, the delicate tenderness of peas and beans make us realise how fragile young stems can be. We need to handle them with the upmost care and when it comes to cooking them, we are always careful to retain a fresh and slight texture.

We are also crazy about asparagus - either green or white - they are ultra special ingredients for us which require the lightest of touch. So when it comes to pair them with other ingredients, we are careful never to let them be overshadowed by something too powerful.

This is the beauty of Spring - the most challenging time of year for a chef but also the one that shows that creativity alone is not enough. The combination of lightness of touch paired with the expertise and understanding of a fragile stems need to be fully understood so it gives birth to exceptional dishes.

I have attempted to deliver them in this new Spring menu.

Thank you for allowing us to cook for you.

Alexis Gauthier

Vegan for the animals

Spring is the most anticipated time of the year where the season's flavours offer a new beginning.

We have picked the best early spring ingredients and have compiled these in this menu.

I really hope you enjoy it.

Alexis

SEASONAL APÉRITIFS

...But make it Fashion!

Bourbon, Kahlua, Hazelnut Liqueur, Angostura bitters, Cointreau
£15

Soleil de Printemps

Lychée, Coconut Liqueur, Kumquat, Orange
£15

Apple Silk (alcohol free)

Apple, Pineapple, Lemon, Aquafaba
£12

A Glass of Champagne

Champagne Deutz Brut NV
£18