

MENU CLASSIC 'PETIT DÎNER'

SPRING 2022

(5pm)

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 and green asparagus starters.

Bourgogne Blanc 2018 Domaine Cordonnier

Oak matured Chardonnay in a classic Burgundian style: creamy and round on the palate to enjoy with the freshness of the peas and beans and texture of pearl barley.

Canon-Fronsac 2017, Château Gaby 'Princess Gaby'

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

Banyuls 2020, Domaine du Traginer '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.

£40

Canapés

*Chilled Watercress, Apple, Lime & Shiso Leaf
Kelp Caviar & Thin Vol au Vent*

(allergens) G, Sy, SO²

*

Wild Garlic & Rocket Focaccia

Aigo Boulido

G

*

Early Season Green Asparagus

Miso Hollandaise, Sesame Seed Tuile

G, Se, Sy, SO²

*

Tender Pearl Barley

Buttered Peas, Broad & Runner Beans, Preserved Lemon & Flaked Almond

G, N, SO²

*

White Asparagus & Calcot Onion

Stuffed Morels & Creamed Sauce, Long Palmito

Se, N, G, Sy

*

Rhubarb Float

Pepper/Lemon Spritz

*

Louis XV

Dark Chocolate, Praline, Hazelnut

G, N

£50 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, 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