

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.

Chablis 1er Cru 2018

Domaine Tremblay 'Côte de Lechet'

Flinty and mineral Chablis with a smooth and slightly creamy texture to pair the creaminess of the Pearl Barley and accompany the fresh flavours of petit pois and broad beans.

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, Finger 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 Crunch

G, Se, Sy, SO²

*

Tender Pearl Barley

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

G, N, SO²

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White Asparagus & Calcot Onion

Stuffed Morels & Creamed Sauce, Long Palmito

Se, N, G, Sy

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Rhubarb Float

Pepper/Lemon Spritz

*

Louis XV

Dark Chocolate, Praline, Hazelnut

N

£50 per person

A 15% Service charge will be added to your bill

