



Moët & Chandon Grand Vintage,  
Brut, Épernay, France '12



### Scallop

smoked avocado, artichoke, horseradish  
*Redoma Branco, Niepoort, Douro, Portugal 2016*

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### Turbot

cep, pearl barley, asparagus, squid  
*Assyrtiko, 'Areti', Biblia Chora, Macedonia 2017*

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### Lamb

olive oil mash, turnips, sauce Niçoise  
*Etna Rosso, Aetneus, I Custodi, Sicilia 2010*

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Optional selection of cheese (10.5 supplement)

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### Apple

yoghurt, verjus, walnut

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### Chocolate

cocoa nib, tarragon  
*Château Roumieu, Sauternes, France 2015*



*Menu & glass of champagne 75*

*Optional Wine Pairing 50*

*To book this menu please visit our [Opentable](#) page*

Discretionary service charge of 12.5%  
Please ask a member of management for further information  
on ingredients in our food which contain allergens