



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



Scallop

smoked avocado, artichoke, horseradish
Xinisteri, Alina, Cyprus 2018

Turbot

cep, pearl barley, baby leek, squid
Grüner Veltliner, 'Langenlois', Schloss Gobelsburg, Kamptal, Austria 2017

Lamb

Cardamom, lentil, mint
Etna Rosso, Aetneus, I Custodi, Sicilia 2010

Optional selection of cheese (10.5 supplement)

Gin & Tonic

juniper, lime, lemon

Chocolate

cocoa nib, tarragon
Château Roumieu, Sauternes, France 2015



Menu & glass of champagne 75

Optional Wine Pairing 50

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