Nyetimber Rosé, Sussex, England MV
or
Cocktail of the Day

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

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**Foie gras**
sesame vegetables, ginger, bonito dashi
*(10 supplement)*
*Bel Canto, Pegasus Bay, Waipara Valley, New Zealand 2017*

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**Brill**
cep, pearl barley, baby leek, squid
*M3 Chardonnay, Shaw+Smith, Adelaide Hills, Australia 2017*

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**Venison**
red cabbage, salsify, walnuts
*Etna Rosso, Aetneus, I Custodi, Sicily 2010*

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Optional selection of cheese (10.5 supplement)

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**Goat’s yoghurt**
Russet apple, mulled wine, ginger

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**Caramelised milk**
ginger, fromage frais, almond
*Pedro Ximenéz, Monteaqydo, Delgado Zuleta*

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Menu & glass of English sparkling or Cocktail of the Day 75

Classic Wine 50/58
Premium Wine 65/78

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