



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 Ximénez, Monteagvdo, Delgado Zuleta*



*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