



NEW YEARS EVE 2023 TASTING MENU

Five courses £150 per person

Canapés

Scottish Smoke Salmon Cannelloni, Cured Loch Duart Salmon, Trout Roe Champagne Vinaigrette

Classic Wine Pairing: Sancerre, Pascal Jolivet, Loire Valley, France, 2022

Premium Wine Pairing: Chablis 1er Cru, Montmains, Louis Michel, Burgundy, France, 2021

Pressed Duck Leg Terrine, Pistachio, Cranberries, Honey

Classic Wine Pairing: Brouilly, Lathuilière-Gravallon, Beaujolais, France, 2022

Premium Wine Pairing: Gevrey-Chambertin, Domaine Faiveley, Burgundy, France, 2020

Cornish Wild Turbot, Native Lobster, Cucumber & Caviar Beurre Blanc

Classic Wine Pairing: Champagne Delamotte, Brut, France, NV

Premium Wine Pairing: Chassagne-Montrachet, François Carillon, Burgundy, France, 2017

Rare Breed Beef Fillet, Jerusalem Artichokes, Wild Mushrooms, Wiltshire Black Truffles

Classic Wine Pairing: Saint-Émilion Grand Cru, Les Cadrans Lassègue, Bordeaux, France, 2011

Premium Wine Pairing: Côte-Rôtie, Bonnavières, Yves Cuilleron, Rhône Valley, France, 2018

After Eight

Classic Wine Pairing: Sauternes, Château Briatte, Bordeaux, France, 2019

Premium Wine Pairing: Sauternes 1er Grand Cru Classé, Château Rieussec, Bordeaux, France, 1998

Wine Pairings

Classic Tasting of 5 wines £50 per person

Premium Tasting of 5 wines £85 per person

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*