

# Gourmand Tasting Menu

## Pumpkin

Butternut squash agnolotti, blue cheese and walnut

*Riesling Ried Hochrain 2019, Franz Hirtzberger, Wachau, Austria*

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## Crab

Fresh Devonshire crab, coconut, chilli and lime

*Puligny-Montrachet 2018, Etienne Sauzet, Burgundy, France*

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## Wild Mushrooms

Risotto of wild mushrooms, winter truffles

*Condrieu 2019, Stephane Montez, Rhone Valley, France*

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## Aged Beef

Braised shortrib of beef, winter roots and red wine essence

*Saint-Emilion 1er Grand Cru Classe 2011, Ch. La Gaffeliere, Bordeaux, France*

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## Pineapple

Compressed pineapple, Pina Colada, toasted pain d'epices

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## Bitter Chocolate & Orange

Textures of bitter chocolate, orange and coffee

*Gold Vidal Icewine 2018, Inniskillin, Niagara Peninsula, Canada*

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## Les fromages

The very best artisanal French & British cheeses

*Fonseca vintage port 1985*

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## Tisanes

Our selection of teas and coffees with petit fours

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# Prestige Tasting Menu

## The Onion

French onion soup, vacharin gougere

*Riesling Clos Ste Hune 2017, D. Trimbach, Alsace, France*

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## The Langoustine

Chargrilled Scottish langoustine, tender leek and miso

*Puligny-Montrachet 1er Cru Les Referts 2012, D. J M Boillot Burgundy, France*

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## Truffle & Egg

Truffled hen's egg, wild mushroom tea

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## Turbot

Cornish turbot, crab tortellini, coconut and galangal

*Pouilly-fume silex 2010, D. Didier Dagueneau, Loire Vailey, France*

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## Rhug Venison

Rhug Estate venison, red cabbage, spiced cranberry

*Opus One 2012, Napa Valley, USA*

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## Blood Orange Refresher

Blood orange carpaccio

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## Chocolate & Parsnip

Milk chocolate , parsnip, salted caramel

*Sauternes 1er Cru Superieur 2001, Ch. d'Yquem, Bordeaux, France*

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## LES FROMAGES

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*Fonseca vintage port 1985*

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## Tisanes

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