

‘France en Verre’ – Celebration of French Wines

(Moet Grand Vintage 2016)

Orkney Scallop tartare, Granny Smith apple & wasabi, vinaigrette, kaffir lime, elderflower
(Sancerre 'La Vigne Blanche' Henri Bourgeois 2023)

King Prawn & Lobster Raviolo, Smoked hay butter, courgette & basil, shellfish bisque
(Bougogne Aligote ‘Par Goffier’ Goffier 2022)

Hereford Prime Beef Fillet Rossini, organically reared duck liver, brioche, black truffle
sauce
(Chateau La Garde, Pessac Leognan, Bordeaux 2016)

Garriguettes Strawberry Vacherin, Wild strawberry sorbet, Madagascan vanilla
(Muscat de Beaumes de Venise Solera, Domaine de Coyeux NV)

£190