

GRAND CRU – TASTING MENU

Available Tuesday – Saturday Evenings only

Six Course Menu 60 Optional Wine Flight 32

Amuse Bouche

'Ita' Prosecco, Vino Spumante Brut, Italy



Wasabi Horseradish Mousse with Beetroot and candied Cashew Nuts

Fiano, Carlomagno, Puglia, Italy



Saffron Risotto with pan-seared Scallops and Crab Bisque

Bianco Nieva, Rueda, Verdejo, Spain



Pink Grapefruit and Campari Sorbet



Fillet of Beef with Wild Mushroom Duxelle and crisp Roscoff Onion Madeira Jus and White Truffle Oil

Gouguenheim 'Reserve' Malbec, Mendoza, Argentina

or

Pan-seared Halibut with Atlantic Prawns Tomato and Garlic Butter Sauce

Les Argelieres, Viognier, Pays d'Oc, France



Belgian Chocolate Delice with Coconut Ice Cream Pineapple and Plantation Rum Salpicon

Casa Silva Semillon Gewurztraminer, Chile

or

Artisan Cheese Selection, Fruit Chutney and Biscuits

(as an extra course 8.50)

Pocas – Late Bottled Vintage Port 2012

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.