

RED WINE TASTING MENU

6 course menu £26.95

Add wine pairing £15 for 3 glasses | £18 for 4 glasses

5TH - 7TH NOVEMBER

Porcini Mushroom Arancini ^V

Grated Le Saint Mont and truffle mayonnaise

Honey Baked Camembert ^V ^{*}

With toasted sourdough and caramelised apple and onion chutney

PAIRED WITH CUVÉE XXX GRANDE RESERVE PINOT NOIR

Rump Steak au Poivre ^{GF}

Pommes frites, confit tomato, dressed leaves and peppercorn sauce

PAIRED WITH CÔTES DU VENTOUX

OR

Cod Bourguignon ^{GF}

Cod fillet with sautéed shiitake mushrooms, shallots, bacon, pomme purée & a rich red wine jus

PAIRED WITH CARIGNAN IGP LES ARCHERES

OR

Celeriac Wellington ^{VE} ^N

Hasselback potatoes, carrots, braised shallots, pickled red onions, mushrooms, celeriac purée, chestnuts and Brussels sprout leaves

PAIRED WITH TOOMA RIVER SHIRAZ

Black Forest Mousse ^V

Whole and puréed morello cherries, crushed meringue and crème Chantilly

PAIRED WITH MUSCAT DE MINERVOIS DOMAINE BARRUBIO

Duo du Fromage ^{*}

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

PAIRED WITH QUINTA DO CRASTO, LBV PORT

Coffee & Petit Four ^V

Freshly brewed coffee and chocolate dipped palmiers



Scan this QR code for detailed allergen information. ^{GF} Suitable for a gluten-free diet. ^{*} Dishes can be made with non-gluten containing ingredients. ^V Suitable for vegetarians. ^{VE} Suitable for vegans. ^N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables of eight or more.

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