

## JARDIN D'HIVER

MON INVITATION Á MANGER

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SMOKED CHESTNUT AND PARSNIP CAPPUCINO, CROSNES, LIME

*Côtes du Roussillon – Les Terrasses Blanches, Domaine des Schistes 2014*

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CRACKLING SLOW COOKED TRUFFLED DUCK EGG IN THE NEST

*Jurançon – La Part Davant, Domaine Camin Larredya 2014*

**OR**

BLACK SALSIFIS"CAMOUFLAGE", AROMATIC TAMARILLO,

*Devon – Estate Pinot Noir, Sharpbam Vineyard 2018*

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AMBER TULIP, FLOWER, GREEN KOHLRABI, DASHI, PLANCTON PEARLS

*Burgundy – Chardonnay Vieilles Vignes, Maison Roche de Bellene 2017*

**OR**

CONFIT KING MUSHROOM, FERMENTED SWEET ARTICHOKE AND CRISPS

*Southern Rhône – Cairanne, Les Deux Barriques, Boutinot 2012*

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VACHERIN ICE-CREAM, APPLE « TATIN », ARLETTE

*Alsace – Gewürztraminer Les Jardins, Domaine André Ostertag 2018*

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GIANDUJA DELICACY, PRALINE, FROSTED SQUASH & PASSION FRUIT

*Roussillon – Maury 1928 Solera Cask 849, Vignerons de Maury*

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MIGNARDISES

**MENU 5 COURSES £70**

*With selected Sommelier wine pairing £ 115*

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**MENU 7 COURSES £90**

*With selected Sommelier wine pairing £ 150*

Tea pairing 3 teas available £15.00

## A TASTE OF WINTER

MON INVITATION Á MANGER

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SEA URCHIN AND CHESTNUT CAPPUCINO, CROSNES

*Côtes du Roussillon – Les Terrasses Blanches, Domaine des Schistes 2014*

**OR**

SMOKED DUCK FOIE GRAS OXO LA LA, RED VERMOUTH

*Jurançon – La Part Davant, Domaine Camin Larredya 2014*

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DORSET SNAIL CROQUETTE, BOONE MARROW, SPIRULINE

*Devon – Estate Pinot Noir, Sharpbam Vineyard 2018*

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ROAST SKATE, BLACK MANIOC, GUINNESS AND OYSTER SAUCE, WATERCRESS

*Burgundy – Chardonnay Vieilles Vignes, Maison Roche de Bellene 2017*

**OR**

SOUP OF HARE "ROYALE", LARDO, SWEDE AND PUNTARELLA

*Southern Rhône – Cairanne, Les Deux Barriques, Boutinot 2012*

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VACHERIN ICE-CREAM, APPLE « TATIN », ARLETTE

*Alsace – Gewürztraminer Les Jardins, Domaine André Ostertag 2018*

\*

GIANDUJA DELICACY, PRALINE, FROSTED SQUASH & PASSION FRUIT

*Roussillon – Maury 1928 Solera Cask 849, Vignerons de Maury*

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MIGNARDISES

**MENU 5 COURSES £ 85**

*With selected Sommelier wine pairing £ 130*

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**MENU 7 COURSES £110**

*With selected Sommelier wine pairing £ 170*

Tea pairing 3 teas available £15.00

*\*Game Dish May Contain Lead Shot*