

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

Juraçon – La Part Davant, Domaine Camin Larredya 2014

OR

BLACK SALSIFIS”CAMOUFLAGE”, AROMATIC TAMARILLO

Devon – Estate Pinot Noir, Sharpam 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