The GRUBSTREET AUTHOR

Dinner Menu Autumn Winter

[STARTERS]

Tuna, bacon dashi, wasabi mayonnaise, taco

Greywacke, Pinot Gris, Marlborough, New Zealand 2015 - £49
Grosset, 'Springvale' Riesling, Clare Valley, Australia 2017 - £67

Seared scallops, cauliflower puree, root piccalilli, apple crisps

Alma Atlántica, 'Mara Martin' Monterrei Godello, Galicia, Spain 2016 - £42
Bachelder, Niagara Chardonnay, Ontario, Canada 2015 - £73

Smoked baby leeks, vegetarian parmesan custard, ash, hot house herbs (V)

Specogna, Friulano, Friuli-Venezia Giulia, Italy 2017 - £53
David Moret, `Sous La Velle`, Meursault, Burgundy, France 2015 - £93

Cornish crab salad, watermelon chip, cucumber ketchup, black vodka cream

Alma Atlántica, 'Mara Martin' Monterrei Godello, Galicia, Spain 2016 - £42
Domaine Corinne Perchaud, Chablis 1er Cru 'Les Fourneaux', Burgundy, France 2014 - £75

Beef carpaccio, ox tartare, heritage beetroots, creamed parsnip, coffee and beetroot

Heinrich, Blaufrankisch, Burgenland, Austria 2015 - £45
Chateau Capet-Guiller, 'Chateau Tour de Capet' Saint Emilion Grand Cru, Bordeaux, France 2012 - £70

Crispy pork, asparagus, peas, mushroom, baked apple

Specogna, Friulano, Friuli-Venezia Giulia, Italy 2017 - £53
Grosset, 'Springvale' Riesling, Clare Valley, Australia 2017 - £67

Smoked heritage tomato tartare, flamed corn (V)

Chateaux Beaulieu, 'Cuvee Alexandre Rosé', Provence, France 2017 - £40
Pieropan, 'La Rocca' Soave Classico, Veneto, Italy 2016 - £63

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[MAINS]

Snapper, charred leek, shallots, burnt chicory, watercress emulsion
Framingham, Sauvignon Blanc, Marlborough, New Zealand 2017 - £50
Pieropan, 'La Rocca' Soave Classico, Veneto, Italy 2016 - £63

Lamb rack, breast of lamb, ratatouille cannelloni, shallots, mint paloise
Cuatro Pasos, Mencia, Bierzo, Spain 2015 - £40
Gabrielskloof, Cabernet Franc, Walker Bay, South Africa 2015 - £62

Halibut glazed with lardo, parsnip puree, golden sultanas, borage oil
Greywacke, Pinot Gris, Marlborough, New Zealand 2015 - £49
Grosset, 'Springvale' Riesling, Clare Valley, Australia 2017 - £67

Rib of beef, watercress, grelot onions, truffle buttermilk, asparagus
Geoff Merril, Syrah Grenach Mourverdre, McClaren Vale, Australia 2012 - £58
Fossacolle, Brunello di Montacino, Tuscany, Italy 2013 - £85

Peking duck, pickled celery, burnt cucumber, chilli cashew
De Loach, 'Russian River Valley' Pinot Noir, Sonoma County, USA 2015 - £55
Domaine Glantenay, 'Les Santenots' Volnay 1er Cru, Burgundy, France 2015 - £118

Confit chicken thigh, onion
Fattoria San Lorenzo, Verdicchio dei Castelli di Jesi Classico Superiore, Mache, Italy 2014 - £55
David Moret, `Sous La Velle`, Meursault, Burgundy, France 2015 - £93

Roasted wild mushrooms, red quinoa risotto, blue cheese bonbon,mushroom vegetarian parmesan crumble (V)
De Loach, 'Russian River Valley' Pinot Noir, Sonoma County, USA 2015 - £55
Domaine Glantenay, 'Les Santenots' Volnay 1er Cru, Burgundy, France 2015 - £118

Jerusalem artichoke tortellini, carrot puree, roasted artichokes, soy and mushroom dressing (V)
Terre Avare, Primitivo, Puglia, Italy 2016 - £36
Gabrielskloof, Cabernet Franc, Walker Bay, South Africa 2015 - £62

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Dinner Menu Autumn Winter

DESSERTS

Prune parfait, prune jelly, calvados sabayon, white chocolate ganache, prune sponge
Quinta Do Infantado, 10 Year Old Tawny Port, Duoro, Portugal NV (375ml) - £35

Baked Alaska, green tea panna cotta, salt baked pineapple, kaffir lime foam, vanilla icecream
Chateau Laville, Sauternes, Bordeaux, France 2013 (375ml) - £38

Lemon, white chocolate, blueberry
Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, Australia 2016 (375ml) - £40

Chocolate slice, banana mousse, praline ice-cream, candied hazelnut
Chateaux Pajzos Tokaji Azsu 5 Puttonyus, Tokaj 2013 (500ml) - £62