



Cherry, Liver, Cocoa

Mylor Prawn

Fallow Deer, Blueberry, Smoked Mizithra

Tattie Scone

Malted Barley Sourdough, House-Cultured Butter

Langoustine, Buttermilk, Oscietra

Bisque-it

BBQ Monkfish Bordelaise

Lobster Toddy

Foievioli

Juniper Smoked Roe Deer

Frozen Citrus "Cheesecake"

Maracaibo Mille-Feuille, Green Coffee, Glenturret Triple Wood

Sweeties



**PRESTIGE
WORLDWIDE PAIRING**

Sake Junmai Daiginjo 45, Keigetsu
Kōchi Prefecture

Essex Pinot Noir
Danbury Ridge 2022

Venezia Giulia Ribolla
Gravner 2016

Vino Varietal PX Exceptional Harvest
Bodegas Ximénez Spínola 2024

Saint-Émilion Grand Cru
Château Rocheyron 2015 (150cl)

Alsace Cuvée Yves, Riesling VT
Rolly Gassmann 2020

Recioto della Valpolicella Classico
Tenuta Santa Maria 2021

**LE BÂTARD
PAIRING**

Napa Valley Fumé Blanc
Grgich Hills Estate 2021

Vosne-Romanée
Benjamin Leroux 2014

Venezia Giulia Ribolla
Gravner 2015 (150cl)

Jerez Old Harvest
Bodegas Ximénez Spínola NV

Amarone della Valpolicella Classico
Giuseppe Quintarelli 2003

Coulée de Serrant Moelleux,
Nicolas Joly 2022

Vin Santo di Carmignano Riserva
Capezzana 2016

125 PRESTIGE WW PAIRING

250 LE BÂTARD PAIRING

75 NOLO PAIRING