



Set Menu

Selection of snacks

Chapel Down Brut Reserve 2022 Vintage (Kent, England)

Bread

Spelt sourdough, marmite butter

Starter

Kale soup, yogurt, sumac

Georg Preisinger, Grauburgunder, Golberg (Burgenland, Austria)

Middle

Cornish sea bass ceviche, oyster mayo

Break Free Natural Wines, Petite Blancs (Swan Valley, Australia)

Main

Grilled Studley Royal venison, pied de mutton, cabbage

Bodegas López, Petit Montchenot, Malbec & Cabernet (Mendoza, Argentina)

Pudding

Pear tarte tartin, fava bean miso ice cream, walnuts

Château Jany – Sauternes, Semillon (Bordeaux, France)

Sweet

Smoked caramel macaron & tea/coffee

Set Menu - 85
Wine Flight - 45

