



SUMMER SAMPLE MENU

FIVE COURSES 49 - WITH WINE FLIGHT 99

For the entire table

Champagne André Jacquart 1er Cru "Vertus", Blanc de Blancs

Salad of English peas, lemon, honey and radish

Yves Cuilleron, Les Vignes d'à Côté, Viognier, France, 2016

Cornish Cod, warm vinaigrette of cockles, fresh white beans, tomato and parsley

AB Valley Estate, Loureiro, Portugal, 2018

Rabbit - Simply roasted saddle, girolles, Italian green beans

Domaine Thenard, Givry 1er Cru, Pinot Noir, France, 2013

Wild Honey ice cream, fresh honey (Burford - Cotswolds)

English strawberries, mascarpone and basil sorbet

Ktima Ligas, "Le Rosé", Xinomavro, Greece, 2017