



**CLUB GASCON**

VEAL TARTARE, CRISPY CAVIAR, AROMATIC WINKLES & PICKLED SUNFLOWERS

*Côtes Du Jura – Chevassu Fassenet, Savagnin Ouillé 2011- £8.50*

*Or*

PRESSED DUCK FOIE GRAS, CRAB & PIPERADE BASQUAISE

*Côtes De Provence – Le Duclaux, Ste Victoire 2014 - £6.00*

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SEARED MULLET, TOMATO LIQUOR & COURGETTE FLOWER “MARINIÈRE”

*Minervois – Hegarty-Chamans, Chamans Blanc 2010 - £8.00*

*Or*

BARBECUED WOOD PIGEON, CORN SURPRISE, OYSTER & WORCESTERSHIRE

*Madiran – Château de Crouseilles 2001- £11.50*

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CABECOU DE ROCAMADOUR, GOOSEBERRY & TAMARIND

*Jurançon – Camin Larredya, Costat Darrèr 2013 - £7.50*

*Or*

FROSTED VIOLET AND RASPBERRY, BLACKCURRANT & BEETROOT GEL

*Champagne - Lallier Grand Cru, Brut Rosé- £11.00*

*Or*

“CLUB SELECTION”

*A selection of seasonal cheeses from the South of France (supplement £7.00)*

**3 courses & Signature Lillet Cocktail - £35.00pp**