

B E E F & O Y S T E R C L U B

S U N D A Y 3^RD J U L Y 2 0 2 2

Welcome Apéritif

S T A R T E R

Trio of Oysters

Tomato Gazpacho

Orkney Scallop Tartare

2019 Château Lestrille - Entre-deux-Mers | Bordeaux, France

M A I N

Himalayan Salt Aged Sirloin

Café de Paris Butter, Hand Cut Chips

2018 Plaza Della Torre, Allegrini IGT | Veneto, Italy

D E S S E R T

Set Lemon Cream

Kentish Strawberries, Shortbread

2018 Domaine Laguillon Doux Cave de Gan | Jurançon, France

Petits Fours

S U N D A Y 7^TH A U G U S T 2 0 2 2

Welcome Apéritif

S T A R T E R

Trio of Oysters

Wild Seabass Ceviche

Gooseberry, Jalapeño, Mint

2020 Solosole Vermentino, Poggio al Tesoro IGT | Tuscany, Italy

M A I N

Tipperary Hereford Beef Fillet

Artichoke, Potato Gallette, Summer Truffle

2016 Willunga 100 Cabernet Sauvignon/Shiraz | McLaren, Australia

D E S S E R T

Bakewell Tart

Greengage, Burnt Almond Ice Cream

2016 Château Laville Jean-Christophe Barbe | Sauternes, France

Petits Fours

Beef & Oyster Club £65

Wine Pairing £45

*For food allergies and intolerances please alert your server.
A discretionary 15% service charge will be added to your bill.
Prices are VAT inclusive.*