

Wine *pairings*

3-COURSE MENU £70

WHITE WINE

2016 *Mâcon-Solotr *
J.P. S ve

or

2018 *Lirac*
Lunar Apog 
Domaine des Carabiniers

RED WINE

2016 *Crozes-Hermitage* - F. Reverdy
or

2012 *Cadillac C tes de Bordeaux*
B de Biac

3-COURSE MENU £95

WHITE WINE

2017 *Chassagne-Montrachet*
PH. Colin

or

2018 *Condrieu*
La Petite C te
Y. Cuilleron

RED WINE

2015 *Saint-Joseph*
L'Instinct
Jolivet

or

2016 *Barbaresco*
Produttori del Barbaresco

Lunch Hour *Menu*

3-COURSE MENU £70 OR £95

INCLUDES 2 GLASSES OF WINE,
COFFEE OR TEA &
HALF A BOTTLE OF WATER

Herritage baby carrots, sea bass,
coriander

Cookpot of egg, romanesco,
wild garlic

Fillet of salmon, Camargue rice,
sorrel pesto

Pork loin, chicory, blood orange

Chocolate from our Manufacture
in Paris, caramel

Contemporary vacherin, exotic fruit