

Gillardeau | kimchi | cucumber

2015 Sancerre 'Chavignol', Vincent Delaporte, Loire, France (75ml)

2015 Pewsey Vale 'The Contours' Riesling, Eden Valley, S.A, Australia (75ml)

~ ~ ~

Foie gras | leeks | Quatre Épices

2012 Domaine Marcel Deiss Pinot Gris, Alsace, France (75ml)

Mv Krug Grande Cuvée, Reims, France (taste)

~ ~ ~

Onzen egg | coquillage | meadowsweet

2014 Terras d'Alter Viognier, Alto Alentejo, Portugal (75ml)

2015 Pierre Gaillard Condrieu, Malleval, France (75ml)

~ ~ ~

Pigeonneau | pastilla | pistachio

2012 Domaine Huguenot Marsannay, Burgundy, France (75ml)

2009 Domaine Confuron-Cotetidot Vosne-Romanee, Burgundy, France (75ml)

~ ~ ~

Truffled Brillat – Savarin | smoked sea salt

2013 Domaine Giles Robin 'Alberic Bouvet' Crozes Hermitage, Rhone, France (75ml)

2008 Chateau Gloria, St. Julien, Bordeaux, France (75ml)

~ ~ ~

Cassis sorbet | yoghurt | wild berries

2011 Château Monteils Sauternes, Bordeaux, France (75ml)

2013 Mas Amiel Maury, Roussillon, France (75ml)

6 course Tasting menu priced at £68 per person

Secret wine pairing £27 supplement

Treasury wine pairing £67 supplement

Head Chef | S | Yuma | Hashemi