

Oyster ceviche | granny smith | elderflower

2011 Domaine Marcel Deiss Pinot Gris, Alsace, France (75ml)

Mv Krug Grande Cuvée, Reims, France (taste)

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Onzen egg | wild mushrooms

2013 Terras d'Alter Viognier, Alto Alentejo, Portugal (75ml)

2012 Pierre Gaillard Condrieu, Malleval, France (75ml)

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Red mullet | watercress | verjus

2012 Rippon Sauvignon Blanc, Central Otago, New Zealand (75ml)

2005 Pewsey Vale 'The Contours' Riesling, Eden Valley, S.A, Australia (75ml)

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Pigeonneau | pastilla | pistachio

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

2011 Chambolle-Musigny, Domaine Hudelot-Noëllat, Burgundy, France (75ml)

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French cheese with accompaniments

2011 Domaine Giles Robin 'Alberic Bouvet' Crozes Hermitage, Rhone, France (75ml)

2004 Chateau La Tour Figeac, St.Emilion Grand Cru, Bordeaux, France (75ml)

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Chocolate | banana | passion fruit

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

2011 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