

FENCHURCH X CHATEAU D'ESCLANS  
**WINEMAKERS DINNER**

**SNACKS**

POTATO & CHEESE GRATIN *black garlic purée*

SPICY BEEF PURI *tartare relish & tamarind*

NATIVE OYSTER *chilli vinaigrette, malt vinegar crisp*

*Served with Whispering Angel 2025 from Magnum*

**FIRST COURSE**

SLOW-COOKED SALMON

*Pickled fennel, spiced fish broth & roe*

SWEET POTATO BREAD

*Crab butter*

*Served with Rock Angel 2024, poured from Magnum*

**SECOND COURSE**

SPICED DUCK

*Buttered turnips, beetroot ketchup, sour cherry, autumn leaves*

*Served with Les Clans 2024*

**THIRD COURSE**

AGED BEEF FILLET

*Glazed potato fondant, smoked mayonnaise, tenderstem broccoli, gherkin jus*

*Served with Garrus 2023*

**DESSERT**

BROWNIE

*Chocolate mousse, salted milk ice cream, vanilla anglaise, cacao nib brittle*

*Served with Hennessy XO*

*Château*  
**D'ESCLANS**

BY RHUBARB HOSPITALITY COLLECTION

*Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.*