



3-course Menu

£45

Including a half bottle of wine

£60

Including a half bottle of Champagne

Laurent-Perrier, Grand Siècle, Brut (ABV 12.5%)

£125

sélection des Vins

White Wine

Tursan, La Cave des Vignerons Landais. France (ABV 11%)

Verdejo, Aldea. Galicia, Spain (ABV 0%)

Red Wine

Negroamaro, Caleo. Puglia, Italy (ABV 12.5%)

Lautus, Savvy Red. Western Cape, South Africa (ABV 0.5%)

Sample Menu...

Menu is subject to change

Celeriac Remoulade

Farmhouse chicken chiffonade,
tomato concasse, smoked pecorino

Aubergine Cannelloni

Aubergine caviar, ricotta, pine nuts,
sauce « Dundee Pinky », rocket salad

Traditional Vitello Tonnato

Sliced veal, tuna sauce, green beans,
Tenderstem broccoli salad

Stuffed Tomato

Ratatouille, pilaf rice, spinach fondue, vegetable jus

sketch 059

Chocolate Genoise, Alpaco mousse, Sicilian pistachio
custard, Caramelia crèmeux, Caraïbe ganache

Strawberry Opera

Joconde sponge, vanilla cream, strawberry marmalade,
strawberry sorbet, rhubarb

sides

Bread basket, Salted Butter	£6
Plain French Fries	£6
Truffle & Cheese French Fries	£9
Steamed Vegetables	£8
Brown Butter Sautéed Spinach	£7