



Champagne Wine Dinner

28th October 2025

Oyster

*Dashi, Cauliflower, Oscietra Caviar
NV Blanc De Blanc, Grand Cru 'Lumiere'*

∞

Sea Bass Crudo

*Pickled Pumpkin, Kumquat, Hazelnut
NV Grand Cru 'Original' 60/40*

∞

Orkney Scallop Lasagna

*Gambero Rosso, Amalfi Lemon, Cacio & Pepe
NV Grand Cru, Rose Marne*

∞

Rough Estate Venison

*Polenta, Camembert, Red Cabbage, Berries Sauce
2019 Bouzy Rouge, Coteau Champenois*

∞

White Port Poached Pear

*Mascarpone, Chestnut, Madagascar Vanilla
NV Grand Cru, Demi-Sec, l'Ile*

Coffee & Petit Fours

£165pp

Please let the manager know of any allergies or dietary requirements