



Avignonesi Wine Dinner

22nd September 2025

Cured yellow tail

*Bergamot, pickled chantarelle
Avignonesi Da-Di Bianco 2022*

∞

Landes foie gras on toast

*Moroccan spices, pear chutney
Avignonesi Da-Di 2021*

∞

Risotto carnaroli

*Smoked bone marrow, Hermitage jus
Avignonesi Vino Nobile 2020*

∞

Wood fired Anjou pigeon

*Fermented Mirabelle plum, dark chocolate
Avignonesi Grifi Toscana IGT 2021*

∞

Fermented fig sorbet

*Balsamic reduction, nasturtium oil
Avignonesi Vin Santo di Montepulciano 2010*

Coffee & Petit Fours

£165pp

Please let the manager know of any allergies or dietary requirements