

Champagne & Canape reception

NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection Of Canapés £33.50pp

NV Drappier 'Carte d'Or', Brut + Chef's Selection Of Canapés £40.50pp

NV Delavenne 'Rosé Marne', Grand Cru + Chef's Selection Of Canapés £43.50pp

Menu A ~ £95pp

To Share

Steamed brioche bun, veal ossobuco, bottarga

Maritozzo, Truffled ricotta Chantilly, honey

Cured yellow tail, bergamot, pickled chantarelle

Heritage carrot salad, pink grapefruit, organic quinoa

Mains

Barbequed Cornish Monkfish, trompette, vin jaune

Or

BBQ cauliflower steak, plankton, yuzu ponzu, piquillo

Dessert

Caramelised Delica pumpkin tart, clementine, chocolate gelato



Menu B ~ £105pp

To Share

Landes Foie gras on toast, Moroccan spices, pear chutney

Maritozzo, truffled ricotta Chantilly, honey

Heritage carrot salad, pink grapefruit, organic quinoa

Scottish Scallop crudo, cobnut, buddha's hand

Mains

Grass fed beef, Roscoff onion, cep, seaweed tartare

Or

Aged parmesan Risotto Carnaroli, preserved lemon, black truffle

Dessert

Coffee-soaked baba, tiramisu cream

VAT is included in the current rate

16% discretionary service will be added to your bill

The menu and prices are subject to change, based upon seasonality and availability of produce