



Champagne Wine Dinner

28th October 2025

Gillardeau Oyster

Guanciaie, finger lime

NV Blanc De Blanc, Grand Cru 'Lumiere'

∞

Scottish scallop crudo

Cobnut, Buddha's hand

NV Grand Cru 'Original' 60/40

∞

Dorset crab raviolo

Charred fennel, dashi beurre Blanc

NV Grand Cru, Rose Marne

∞

Rough Estate Venison

Baeeri caviar, bagna cauda

2019 Bouzy Rouge, Coteau Champenois

∞

Caramelised Delica pumpkin tart

Clementine sauce

NV Grand Cru, Demi-Sec, l'Ile

Coffee & Petit Fours

£165pp

Please let the manager know of any allergies or dietary requirements