

# Phil Howard x Arturo Granato

## Galvin La Chapelle

23<sup>rd</sup> of June 2026

*NV Galvin Grande Réserve, Brut, Champagne, France*

### Snacks

Croustade of smoked mackerel with creme fraiche, dill and pickled  
gooseberry

By Phil Howard

Iberico Ham, honey moon Melon , aged balsamic vinegar

By Arturo Granato

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### To Start

Ajo blanco with pickled cucumber, green olives, Marcona almonds and  
cherries

By Phil Howard

*2023 Viognier 'Age of Grace' Lismore Estate Vineyards, Western Cape, South Africa*

∞

### Main Fish

Hand-dived XL Scallop, pea, dashi beurre blanc, Oscietra caviar

By Arturo Granato

*2022 Côtes du Rhône 'Inopia', Rotem & Mounir Saouma, Rhône Valley, France*

∞

### Main Meat

Saddle of lamb with roasted tomatoes, Trombetta courgettes and aubergine  
baked with pesto

By Phil Howard

*2022 Malbec 'Clos de Gamot', Famille Jouffreau, Cahors, South-West, France*

∞

### Dessert

Nostalgia of Strawberry & fior di latte

By Arturo Granato

*2000 Riesling 'Auslese', Weingut Carl Koch, Oppenheimer Sackträger, Rheinhessen, Germany*

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### Coffee & Petit Fours

Elderflower Beignets – By Phil Howard

Salted caramel chocolate truffle – By Arturo Granato

**£125pp - add selected Classic wine pairing for £75**