

Champagne Dinner

In collaboration with Calvisius Group

2nd November 2026

Cured yellow tail, bergamot dressing, pickled chantarelle

Ars Italica Oscietra Classic or Ars Italica Oscietra Classic for Galvin La Chapelle

NV Champagne Zero Dosage Brut Nature

∞

Salsify & leeks ballotine, black radish kimchi, whipped feta

Calvisius Siberian Royal

NV Bernard Robert Champagne Brut Rosé

∞

Dorset crab raviolo, charred fennel, dashi beurre blanc

Calvisius Tradition Royal

2022 Champagne La Révolte des Vignerons

∞

Barbecued Cornish Monkfish, Jerusalem artichoke, samphire, clam velouté

Calvisius Beluga Royal

2017 Champagne Le Treizot Brut

∞

Noisette praliné pain perdu, smoked Madagascar vanilla, cobnut

Ars Italica Oscietra Imperia

NV Champagne Réserve Demi-Sec

∞

Coffee & Petit Fours

£180pp

Due to the nature of the ingredients and preparation of this menu, we are unable to accommodate dietary requirements or make amendments to the menu.

Please let the manager know of any allergies or dietary requirements