



BURGUNDY WINE NIGHT TUESDAY 29TH OCTOBER

5 Courses & Wine Pairings | £100.00 per person

Oak smoked salmon & gruyere gougère NV `JCB Caviar` Crémant de Bourgogne Blanc de Blancs, JCB

Steamed bass, chervil root puree,
Romanesco aligoté cream sauce
2020 Santenay Blanc 1er Cru `La Comme`, Domaine Borgeot

Crispy frogs' legs, garlic and parsley sauce 2021 Moulin-à-Vent, Château du Moulin-à-Vent

"Beef bourguignon"

Burgundy red wine braised feather blade, dauphinoise potato, heritage carrot, ceps

2020 Beaune 1er Cru 'Les Sizies', Domaine de Montille

Pain de epice, red wine pear, cassis coulis, Chantilly cream Kir Royale

Please do make us aware of any intolerances or allergies you may have. We cannot guarantee that all our dishes are free from traces of nuts. It is our policy to not use any genetically modified food. A 12.5% discretionary service charge will be added to your bill.