

HEARTH SET MENU

SATURDAY 26TH MARCH

SCALLOPS WITH ALEXANDER BEURRE BLANC AND ALMONDS
GUSBOURNE BLANC DE BLANCS 2016

SALT BAKED BEETROOTS WITH LABNEH, BEETROOT AND APPLE REDUCTION
AND ZAAATAR
HUIA GRUNER VELTLINER MARLBOROUGH 2019

LAMB CUTLETS WITH ASPARAGUS, ARROCINA BEANS, WILD GARLIC
AND SALSA VERDE
SANTENAY 1ER CRU CLOS DE TAVANNES, JEAN NOEL GAGNARD 2015

DORSTONE WITH CANDIED ALMONDS, FENNEL AND RYE CRACKERS
AND PEA SHOOTS

RHUBARB CUSTARD BRULEE TART
SAUTERNES CHATEAU VILLEFRANCHE 2019

£95

OPTIONAL WINE PAIRING

£95 4 WINES

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE TALK TO YOUR WAITER WHO
WILL BE HAPPY TO HELP