



SAMPLE BORDEAUX WINE DINNER
Thursday, 29 November, 7pm

Crispy pig's ear
Lentils | mustard
Dourthe No.1 Sauvignon Blanc

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Mussel veloute
BBQ mussels | pickled cucumber
Château Rahoul Graves Blanc

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Seared Foie Gras
Roasted hazelnuts | blackberries
Château La Garde Pessac-Léognan Blanc

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Braised beef shin
Potato fondant | button mushroom sauce
Château La Garde Pessac-Léognan Rouge MAGNUM

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French cheese board
Caramelised apple
Château Belgrave 5ème Grand Cru Classé Haut-Medoc

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White coffee crème brulee
Cannoli
Château Roumieu, Sauternes

£95 per person
(full non-refundable payment required on booking)

This **menu** should be used as an **example – all menus are subject to change.**

We want to offer you the best service so please do let us know of any dietary requirements you may have. All our menus are sample and as we source seasonal fresh ingredients, dishes may vary or change from day to day.

A discretionary service 12.5% charge is added to your final bill which is shared among all employees because we operate under the code of best practise of service charges.