



Thursday, 20th November

An evening with Helen McGinn,
Wine Expert, Author, & Presenter

Whipped Goats Curd
Pickled beetroot, fig jam, candied walnut, banyals reduction

Ayala Brut Majeur - Aÿ, Champagne, France NV

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Hand Dived Orkney Scallop
Cauliflower silk, morel ragu, truffle dressing

White Blend 'Old Vines', Mullineux - Swartland, South Africa 2022

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Roast Sirloin of Beef
Oxtail pie, truffled celeriac, bone marrow jus

Syrah 'Gimblett Gravels', Trinity Hills - Hawkes Bay, New Zealand 2020

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Lemon Meringue
Yoghurt sorbet, limoncello

Moscato d'Asti, I Vignaioli di Santo Stefano - Piedmont, Italy 2023

120 per guest

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.
All produce is prepared in an area where allergens are present. For those with allergies, intolerances
and special dietary requirements who may wish to know about the ingredients used, please ask a
member of the Management Team.



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Vegetarian

Whipped Goats Curd
Pickled beetroot, fig jam, candied walnut, banyals reduction

Ayala Brut Majeur - Aÿ, Champagne, France NV

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Celeriac Fondant
Cauliflower silk, morel ragu, truffle dressing

White Blend 'Old Vines', Mullineux - Swartland, South Africa 2022

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Roasted Lions Mane Mushroom
Confit potato, burnt leek, tarragon velouté

Pinot Noir, Clos Henri - Marlborough, New Zealand 2022

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Lemon Meringue
Yoghurt sorbet, limoncello

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