

# A Taste of Spring

Thursday 13<sup>th</sup> March 2025

Hash brown, sour cream, cured salmon

Comté & truffle tartlet

*André Delorme, Crémant de Bourgogne Brut NV*

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Focaccia, whipped butter, wild garlic

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Baked scallop, seaweed butter emulsion, sea herbs

*Weingut Rabl, Kamptal, 'Löss' Grüner Veltliner 2023*

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Roast salt age duck,

duck & kumquat ragu, persimmon, duck fat Pont Neuf potatoes

*Bove 'Avegiano', Montepulciano d'Abruzzo 2021*

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Pistachio Paris Brest

*Château Suduiraut, Castelnau de Suduiraut, Sauternes 2022*

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Coffee & petit fours

£70 per person

Additional wine pairing £40 per person

Please inform us of any allergies that you may have, and the manager will be happy to advise you.

A discretionary service charge of 10% is included in the final bill