

26th April 2024

Tasting Menu £35pp

Wine Pairing £30pp

Nibbles

French Bread, Whipped Butter

Comte Gougère, Pickled Walnut

With 100ml of 2021 Les Manants, Brocard Petit Chablis, Burgundy

Fried Frogs leg with lemon, garlic and parsley (£5 surcharge/+£5 for the wine parining)

With 100ml of 2021 Macon-Bussieres Chardonnay, Domaine Gonon, Burgundy

Starters

French Onion Soup, Gruyere, Bone Marrow

With 100ml of 2021 Le petit Balthazar Viognier Sauvignon Blanc, Languedoc

Whelks in Garlic Butter

With 100ml of Tissot-Marie Blanc de Blancs Cremant de Jura Brut

Mains

Sole Meuniere, Sea vegetables

With 100ml of 2021 La Source Gabriel Rose, Cotes de Provence

Coq Au Vin

With 100ml of 2021 Fleurie La Madone, Domaine Lathuiliere-Gravallon

Confit Duck Leg, Duck and orange jus (£5 Surcharge/+£5 surcharge for the wine pairing)

With 100ml of 2020 Chateau Tour Bel Air, Montagne Saint-Emilion, Bordeaux

Desserts

Vanilla Crème Brulée

With 50ml of 2017 Corney & Barrow Sauternes

Petit Four

