

# Today's 5 Course Menu

£65 per person (for the whole table please)

Wine pairing £38, or choose by the glass!

## Parsnip soup

Onion bhaji, curry oil

*Les Quatre Tours, Coteaux d'Aix en Provence Rosé, Signature, France, '21*

## Cornish cod

Butternut squash, Bourguignon garnish, chicken jus

*Pandolfi Price, Los Patricios Chardonnay, Itata, Chile, '17*

## Creedy Craver duck

Burnt orange, beetroot, fennel

*Côtes du Rhône 'Domaine Saint Gayan', Rhône, France, '18*

## Apple sorbet

yoghurt, apple compote

## The Millefeuille

RL puff pastry, chocolate ganache, Griottines cherry

*Krohn LBV Ruby Port, Oporto, Portugal, '15*

RL house filtered water- £2 with free refills

A discretionary 12.5% service charge will be added to your bill. All prices include VAT @ 20%

Please notify us of any allergies or dietary requirements