



Harvest 81 & Vine Evening

5 courses
+ wine pairings 70.0

Welcome drink ~ La Fornarina Blanc de Blancs, Veneto

To begin

Lamb croquette, aubergine, smoked yoghurt,
pickled raisins (gff)

Chapel Down Kits Coty Chardonnay, England, 2022



Starter

Roasted beetroot Caesar (gff)

Tinamou, Pinot Noir, Chile



Fish

Skate wing, charred leek, cider & caper broth,
roasted apple (gff)

Vento'z Vinho Verde, Portugal



Main

Venison, squash & potato pavé, cavolo nero,
pickled blackberries, juniper jus (gff)

Darriaud Cotes du Rhone Villages, France



Dessert

Roasted victoria plums, frangipane,
mascarpone, plum syrup (n, gff)

Campbells Rutherglen Muscat

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available gff = gluten-free-friendly*
gffo = gluten-free-friendly option available. All other items contain gluten.

* We've made these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet. However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.