



Menu de Dégustation Printanière

Amuse-bouche

Chilled pea soup with mint oil and lump crab

Entrée

Scallop ceviche, citrus kosho, crispy quinoa, asparagus, radish, and dill served with tarte flambée

Riesling Grand Cu (Alsace) 2022

Plat Principal

Wild garlic crusted rack of lamb with fava beans, topinambur and morel mushrooms, served with gremolata jus

Croze Hermitage (Rhône) 2022

Dessert

*Rhubarb and ginger tarte tatin with crème fraîche ice cream
Sauternes 2022*

Petit fours

16TH - 18TH MAY

£115 Per Person

