

01

Nori rice cracker, pickled mushrooms, seaweed salad - *Junmai Daiginjo, Japan*

02

Asparagus mousse, egg yolk and morels - *Pinot 'N' Spatburgunder August Kessler, 2013, Rheingau, Germany*

03

Celeriac and apple remoulade on sour dough - *Catena Chardonnay, 2014, Mendoza, Argentina*

04

Wild garlic and potato soup with creamed girolles - *Bastianich Vigne Orsone Sauvignon Blanc, 2014, Collo, Orientali, Italy*

05

Poached pheasant egg with chilled artichoke and Sauternes gazpacho - *Entre-Deux-Mers Semillon/Sauvignon Blanc Chateau Lestrille 2014, Bordeaux, France*

06

Butter Poached young leek, smoked goats cheese and potato salad - *Rioja Blanco Izadi, 2013, Rioja, Spain*

07

Pumpkin macaroni, Parmesan mousse and truffle - *Cave De Hunawihr Pinot Gris Reserve, 2013, Alsace, France*

08

Beurre noisette parfait, marmalade and sweet potato toast - *Quady Winery Essensia Orange Muscat 37.5cl, 2013, Fresno, USA*

09

Madagascan wild vanilla, chocolate, mango and lychee - *De Bortoli Noble One 37.5cl, 2009, Riverina, NSW Australia*

10

Macaroons and madeleines

Cheese Trolley 15

Taster Menu 70

Wine Flight 45

A discretionary 12.5% gratuity will be added to your final bill