

Moët & Chandon Rosé Menu

Raw Orkney sea scallop, Brogdale pear, kohlrabi, pomegranate granite

Moët & Chandon Grand Vintage Rosé, Extra Brut, Champagne, France, 2009
The House's 42nd rosé vintage, has an airy elegance driven by its Pinot Noir heart. It shows a maturity, fleshy and juicy fruit, and the flowery evocation of an armful of roses, blooming and delicate.

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Cured duck liver rolled in spiced bread, berry jam, sorrel and Granny Smith apple salad

Moët & Chandon Grand Vintage Rosé, Brut, Champagne, France, 2004
The House's 39th rosé vintage, is a voluptuous champagne, with notes of blackcurrant and blackberry, rich warm nuances of spice bread and dried figs and a hint of liquorice. The palate is round yet delicate, refined with notes of dark chocolate.

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Roasted Anjou pigeon with almond and apricot crumb, braised swede & clementine

Moët & Chandon Grand Vintage Rosé Collection, Brut, Champagne, France, 1990
The House's 29th rosé vintage since 1920. The bouquet is warm, spice-infused with top notes of nutmeg, cinnamon, vanilla, caramel and clove. The finish evokes a hint of resin and a mouth-watering bittersweet note of liquorice.

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Chardonnay poached pear, buttermilk, champagne granite

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Hot & cold apple, tatin, minus 8 vinegar ice cream

£145

VAT included. A discretionary service charge of 12.5% will be added to your bill
For information relating to allergens within our food, please request to view our allergen matrix

Tasting menu 8 course

Afternoon tea

"Fish and chips"

Fruits of the British sea

South coast turbot, chestnut gnocchi, Périgord truffle jus

Lake District lamb, loin & braised shoulder hot pot, beetroot and blackcurrant, hispi cabbage
Or

South Downs fallow deer with pear and cocoa, chocolate vinegar

Selection from the cheese board (10.00 supplement)

The game

Chardonnay poached Brogdale pear, buttermilk, champagne granite

Bitter chocolate pavé, olive biscuit, olive oil ice-cream

£98.00

TASTING MENU MATCHING WINE FLIGHT

Classic £87

Fine £156

Iconic £249

To maximise your dining experience, this menu is for the enjoyment of the entire table
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TASTING MENUS