



## FESTIVE TASTING MENU £86

Classic Wine Pairing £65  
or  
Prestige Wine Pairing £90

### Eel Sandwiches

bricohe, onion marmelade, apple cider vinegar, horse radish

### Hake Quenelle

Nantua sauce

### Smoked Beef Tartare

beef fillet, trompette mushroom on sourdough bread

### Pan Fried Cauliflower

black truffle & hazelnuts pesto, vacherin foam

### Guinea Fowl Pithivier

roasted savoy cabbage, snails and chestnuts sauce

Optional cheeses plate *£18 supplement*

### Tarte Tatin

creme fraiche