

BuRnT TRuffLe

April Tasting Menu

26.04.19

S N a C K

Gougeres

S T a R T e R

Asparagus, crispy pheasant's egg and rapeseed mayonnaise
Grange des Rocs Picpoul de Pinet, Languedoc, France, 2017

F i s h

Scallop with smoked beetroot and hibiscus
Kardos Dry Furmint, Tokaji, Hungary, 2017

M a I N

Quail, Merguez sausage, chickpeas, toasted sourdough and mojo verde
De Loach Zinfandel, California, USA, 2016

D e S s e R t

Lemon tart
Sepp Moser Pinot Blanc TBA, Burgenland, Austria, 2015

S W e E T

Dark chocolate fudge

£70 pp

Menus are subject to change depending on availability of ingredients.
Please inform us of any allergies and intolerances, a full list of ingredients is available on request.