

### **11 courses + wine pairing**

- Oysters & bubbles
- Fish crudo, blood orange, fennel
- Mushroom and bone marrow toast
- Duck croquette with sweet n' sour cherry sauce
- Brussels sprouts and cinta senese lardo
- Lobster, pearl couscous, winter truffles
- Pommes anna, beefy beetroot
- Beef rib roast, parsnip puree, glace
- Cucumber & champagne granita
- Lava cake & berries
- Danish cheeses, orange marmalade

(The style of wine will be natural)

### **11 Courses vegetarian + wine pairing**

- Goat cheese & elderflower donut and bubbles
- Celeriac carpaccio, pumpkin puree, whey, puffed pumpkin seeds
- Mushroom and smoked sunchoke toast
- Potato and smoke taleggio croquette
- Brussels sprouts with pine nuts and sherry currants
- Lionsmane mushroom steak, pearl couscous, truffle
- Pommes anna, slow cooked beetroot
- Vegetarian wellington, parsnip puree, kombu gravy
- Cucumber & champagne granita
- Lava cake & berries
- Danish cheeses, orange marmalade

(The style of wine will be natural)

We are happy to accommodate dietary restrictions but kindly ask that all restrictions are mentioned at the time of booking. We can not otherwise guarantee a full menu.

Please note that slight changes to the menu may occur due to seasonal availability.

Price 1620.21