



## TASTING MENU

**6 Courses £ 65**

**6 Courses - Bespoke Laurent-Perrier Champagne pairing £140**

**Scallop carpaccio, sea buckthorn curd, lemon juniper dressing**

NV Laurent-Perrier Ultra Brut

**Potato mousseline, smoked vendace, bleak roe, dill oil**

2006 Laurent-Perrier Brut

**Foie gras, poached in port, tender swede, baby spinach, fennel melba**

NV Laurent-Perrier Ultra Brut

**Var salmon, confit, green apple, anchovy, crisp kale**

NV Laurent-Perrier 'La Cuvee' Brut

**Roast Anjou pigeon, taste of turnips, January king, vin jaune sauce**

NV Laurent-Perrier Brut Rosé

**Spiced Beetroot sponge, chocolate ganache, smoked beetroot sorbet**

NV Laurent-Perrier 'Harmony' Demi Sec

