



Tuesday 24th March 2026

**A Special 5-Course Menu Matched with Exceptional Wines from Montevertine
Priced at £145 per person**

Canapes (seated)

Selection canapés with artisanal sourdough bread & cultured butter

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Tartare of hand-dived Scottish scallops and oysters, pickled cucumber, potato and borage espuma.

NV Maxime Blin, Carte Blanche Zero Dosage

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Scottish beef carpaccio, grilled Loire Valley white asparagus, vinaigrette of capers and golden sultanas.

2021 Montevertine Rosso

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Warm truffled poached hens egg, duxelles and shavings of chestnut mushrooms, roast chicken velouté, Parmesan dentelles.

2022 Montevertine Rosso

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Grilled Sladesdown duck, fondant of celeriac, preserved pine cone, candied walnuts, roasting juice with sour cherries

2015 Le Pergole Torte

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Late harvest poached pear, wild organic honey ice cream, warm lemon Madeleine's.

2021 Clos Lapeyre, La Magendia, Jurançon

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Selection of hand made petit fours with teas & coffee