

			Dinner		
<b>White Wines by the Glass</b>					<b>Starters</b>
			125ml	450ml	Orecchiette, Artichoke Barigoule, Bottarga & Seaweed
M.Chapoutier, Marius Languedoc, France	Pays d'Oc Vermentino	2017	5	17	Niçoise Salad
					Cured Grey Mullet Carpaccio, Riviera Negroni & Blood Orange
Langlois-Château Loire Valley, France	Saumur Chenin Blanc	2017	5.5	19.5	Tripes Bastiaises & Gnocchi
					Duck Terrine, Dates Mostarda, & Orange Wine Jelly
Langlois-Château Loire Valley, France	Sancerre Sauvignon Blanc	2017	7.5	27	<b>Main Courses</b>
					Black Truffle & Truffle Pecorino Risotto
Domaine du Colombier Burgundy, France	Chablis Chardonnay	2016	9	32.5	Fish of the Day
<b>Rosé Wines by the Glass</b>					Roasted Hake, Glazed Carrots, Roasted Shallot, Walnut & Lemon Brown Butter
			125ml	450ml	Grilled Pork Chop, Beetroot, Baby Gem & Smoked Anchovy Mayonnaise
Les Duclaux Côtes de Provence	Sainte-Victoire Mourvèdre, Syrah	2017	6	21	Grilled Lamb Rump, Baked Aubergine & Mentonaise Sauce
					<b>Sides</b>
Domaine Poli Corsica, France	IGP Ile de Beauté Sciaccarellu	2017	6.5	22	4.5 Each Roasted New Potatoes; Panisses; Ratatouille; Green Vegetables; Mixed Salad
<b>Red Wines by the Glass</b>					<b>Desserts</b>
			125ml	450ml	Goat & Ewe Cheese Selection
La Fare les Oliviers Provence, France	IGP Méditerranée Grenache, Carignan	2016	5	17	Lemon Meringue Tart, Hibiscus & Lavender Granita
					Creamy Rice Pudding & Confit Grapefruit
Anne de Joyeuse Languedoc, France	Pays d'Oc Malbec	2017	5.5	19.5	Pink Rhubarb, Yogurt Jelly & Almond Crumble
					Chocolate & Lemon Thyme Tart, Pear Sorbet
Domaine Chanson Burgundy, France	Bourgogne Rouge Pinot Noir	2016	7.5	27	
					<b>2 Courses 34.5</b>
Château Peyrabon Bordeaux, France	Haut-Médoc Cabernet, Merlot	2005	10	36	<b>3 Courses 38.5</b>
If you have an allergy or food intolerance, please inform your waiter.					
A discretionary 13,5% Service Charge will be added to your bill.					
Prices include VAT.					