

WINE LIST

LUNCH MENU £85

Includes a half bottle of water,
half bottle of wine,
petit four, coffee

Please choose a half bottle out of the following wines to enjoy with your meal:

White Wine:

- 2017 Bourgogne-Aligoté, Domaine des Remparts, Burgundy, France
Acacia and hawthorne-scented Aligoté from this leading St Bris domain, full of fresh, apple fruits
- 2019 Douro (White), Altano, Portugal
Stunning value for this complex white created by the Symington family: a refreshing and perfumed blend of five indigenous varieties

Rosé Wine:

- 2017 Var, Les Gravières, Domaine Gordonne, Provence, France
Graciel, silky rosé from Provence's most beautiful wine-growing IGP zone
- 2018 Gifford's Hall Rosé, Giffords Hall Vineyard, Suffolk, England
Fresh, zesty and incisive: wide-awake pale rosé wine with plenty of English cut and style

Red Wine:

- 2016 Ch Le Geai, Le Grand Geai, Bordeaux Supérieur
A blend of 48% Merlot and 20% Cabernet with the balance from Malbec and Carmenère, biodynamically grown by the assiduous Henri Duporge, and considered "the best-value Bordeaux that I've ever tried" by sketch's wine director Fred Brugges
- 2017 Cannonau di Sardegna, Mont'ò, Costadoria, Sardinia, Italy
Cherry fruits, but the herb and black-olive flavours betray its wild Sardinian origins

Non-alcoholic Sparkling Grape Juice:

- Pertant de Raisin, Château de la Magdelaine
Fresh, lively and refreshing sparkling grape juice pressed from white Sémillon & Sauvignon Blanc grapes in the Cognac area (alcohol-free)
- Pertant de Raisin, Rosé, Château de la Magdelaine
Attractive pink version of our moreish sparkling grape juice from Charente, with the colour coming from a little Cabernet Franc (alcohol-free)

Feuilletes

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To Begin With...

Ratatouille / Sour Cream Ice Cream / Cornichon and Dry Grapes
Welsh Grouse Pâté* with Foie Gras and Seasonal Mushroom :
"Chutney du Moment" / Guinness and Smokey Monkey Shoulder
Marinated Blue Chip Salmon / Orange and St. Germain Jelly / Potato Cream
Bisque Dodo: Last of the Summer Fruits

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Meat:

Pasta Sheet filled with Ossobuco "A la Cuillere"
Radicchio Cream with Brillat Savarin / Castelfranco / Sage
Roasted Bone Marrow / Smoked Parsley Purée

Fish:

Cornish Sea Bass, John Dory and Lobster / Fregola Sarda with Cannonau
Sauce Vierge "Cagliari" / St. Austell Mussel / Turbot Quenelle
Plants from the British Coast / Mangetout

Vegetarian:

Crispy St. Ewes Egg / Cèpes Cream with Marsala / Stilton Sablé
Fermented Hispi Cabbage Foam
Braised Swiss Chard with Salted Lemon and Pecan Nuts / Vadouvan

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A Selection of British Cheese (+£19 supplement)

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Le Dessert du Jour...

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Petit Four

*May contain lead-shot