



Sample Taster Menu

Entrées

*Smoked duck, orange, radish & sesame salad
Firefly Chardonnay, Australia*

Poisson

*Seared scallops with cauliflower puree, bacon & roquette leaves
Los Gansos Sauvignon Blanc, Chile*

Plats

*Duo of lamb (cannon & leg)
served with wild mushroom, asparagus, fève fricassée,
rosemary scented carrot, garlic pomme puree & lamb jus
Fleurie Loron et Fils, France*

Fromage

*Reblochon with beetroot puree & homemade crackers
Roussanne*

Dessert

*Assiette of orange
(Iced parfait, mousse, orange & cardamom cake)
Muscat de Beaumes de Venice, France*

***This menu must be requested when booking at least one week prior to the date of your reservation.
Six guests is the minimum number required for this menu.***

*Please let us know if you suffer from any food allergies or if you have any dietary requirements.
Food may contain nuts or traces thereof.
A discretionary service charge of 10% will be added onto the bill for parties of eight or more.*