

# Menu

Amuse Bouche.

**Joseph Perrier Cuvée Royale**

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Beetroot and horseradish cured Scottish salmon, Baby beets, Chervil, Pickled cucumber and virgin British rapeseed oil.

**Champagne Joseph Perrier Cuvée 'Joséphine'**

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New season lamb rump, Braised shoulder croquette, Wild garlic puree, Baby carrots, Pomme puree and rosemary jus.

**Maranges 1er Cru 'La Fuissière' Vieilles Vignes 2016, Domaine Vincent Bachelet**

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Chocolate delice, Raspberry coulis and caramelized white chocolate.

**Joseph Perrier Cuvée Royale Rosé**

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Chocolates and Coffee.

Allergens catered for, please advise when booking. Menu subject to change.