

CELEBRATING WHITE BORDEAUX

STARTERS

Crab cake, pea mint purée, lemon and dill mayo 428kcal

Created by Nadia Patrunjei from Boot & Flogger

Watermelon and vegan feta v.e. 245kcal

Created by William Gabriel from Davy's Wine Vaults

*Pair with **Sauvignon Blanc/Sémillon/Muscadelle** Château Reynier Blanc 2019, Entre Deux Mers*

MAINS

Wild mushroom and white Bordeaux chicken chasseur with caramelised onion mash and honey roast vegetables 928kcal

Created by Sean Boyle from Factory House

Pan fried cod fillet with jardinière vegetables and saffron butter sauce 754kcal

Create by Francois Chichi at Davy's at Plantation Place

*Pair with **Sauvignon Blanc/Sémillon** Château Argadens Blanc 2019, Entre Deux Mers*

DESSERT

Sparkling poached pear with Greek yoghurt v. 197kcal

Created by Ivan Aliberto from Davy's at St James

*Pair with **Sauvignon Blanc/Sémillon** Crémant de Bordeaux Comtesse de Saint-Pey Brut NV or **Sémillon/Sauvignon Blanc/Muscadelle** DV by Château Doisy-Védrières 2016, Barsac*

TWO COURSES WITH A GLASS OF WINE £35

THREE COURSES WITH A GLASS OF WINE £40

V. VEGETARIAN / VE. VEGAN

Please ask a member of the team should you require any allergen information.

Set menu includes a 175ml glass of wine of your choice from the selection above. Please note Crémant will be served in a 125ml glass and sweet wine in a 100ml glass. All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Adults need around 2000 kcal a day.