

BISTRO  DELUXE

BY PAUL TAMBURRINI

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TASTING MENU

£55

Paired wines £45

Sauteed foie gras
spice-roasted chickpeas & apple
Gewurztraminer, Rolly Gassman, Alsace

Lindisfarne oyster
“G&T”
Albarino, Bodega Garzon, Uruguay

Acorn-fed Iberico pork
cauliflower, carrots
Carmenere, Valdivieso, Aconcagua Valley

Ghia halibut & fennel
black olive & peppers
Pinot Noir, le Versant, Languedoc

Seasonal British & French cheese selection
(£12 supplement)

Creme Catalana, pineapple
banana & mango sorbet
Royal Tokaji Late Harvest, Tokaji

If you have a food allergy, intolerance or sensitivity, please just ask your server for guidance before you order your meal. All prices include VAT. A discretionary 12.5% service charge will be added for tables of six and more.