

28-50

BY NIGHT

Wine & Cheese Trio

3 Cheeses Paired with 3 Wines (75ml)
£29 per person

Soumaintrain

*Paired with 2023 Chablis Domaine Ellevin
(Burgundy, France)*

An acidic, crisp white wine, the wine's citrusy and mineral notes complement Soumaintrain's mild but rich flavour.

Beaufort d'Alpage

*Paired with 2016 Lussac St Emilion, Chateau Lucas
(Bordeaux, France)*

A rich, earthy red wine with spicy notes which pairs perfectly with the creamy texture and nutty sweetness of the Beaufort, creating a delicious balance.

Brie de Meaux

*Paired with 2022 Sauvignon Blanc, Totara
(Marlborough, New Zealand)*

An acidic white wine with citrus and green apple notes that complement the aromatic, buttery and earthy flavours of the Brie.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your initial bill.