



## London Restaurant Festival Tasting Menu

### 1<sup>st</sup> Course

Oak Farm Smoked Salmon & Buckwheat Blinis / Oscietta Caviar, Lemon, Crème Fraiche  
Cucumber & Chickpea Hummus / Heritage Radish, Black Olives (vg/gf)

*Wine pairing - Chardonnay/Arinto Reserva "Quinta da Alorna" Tejo, Portugal 2019 (125ml)*

### 2<sup>nd</sup> Course

Tomato Gazpacho / Confit Datterino Tomato, Lovage Mayo (vg/gf)

*Wine pairing - Rose Côtes de Provence "M de Minuty" France 2020 (125ml)*

*or*

Crab & Avocado / Ginger & Orange Gel

*Wine pairing - Quincy "Sauvignon Blanc" Quartz by Dimitri Mesnard MS, Loire, France 2019 (125ml)*

### 3<sup>rd</sup> Course

Pan Fried Chalk Stream Trout / Wilted Spinach, Champagne Velouté (gf)

*Wine pairing - Assyrtiko "Santo" Santorini, Greece 2018 (175ml)*

*or*

Roast Herb Fed Chicken Ballotine / Pea Purée, Wild Mushroom & Chicken Tarragon Sauce (gf)

*Wine pairing - Pinot Noir "Nielson by Byron" Sta Barbara County, California, USA 2017 (175ml)*

*or*

Wild Mushroom 'Vol au Vent' / Slow Cooked Eggs, Spinach, Truffle, Puff Pastry (v)

*Wine pairing - Assyrtiko "Santo" Santorini, Greece 2018 (175ml)*

### 4<sup>th</sup> Course

Strawberry Pavlova / English Strawberries, Meringue, Whipped Cream (gf)

*or*

Fruit & Cream Pastry / Whipped Coconut Yoghurt (vg)

*Wine pairing - Moscato D'Asti, Olim Bauda, Piedmont, Italy 2019 (75ml)*

### To Finish

Sweet Bites

*Menu by Head Chef Orett Hoiblett*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT. 12.5% discretionary service charge will be added to your bill*