



P R I M E



The Classic Beauty of French Wine

Four Course Dinner with Wine Coffee & Macarons £49 pp



TO BEGIN

Sashimi Tuna Tartare

Japanese yuzu dressing, cured egg yolk, minted avocado puree.

Sparkling Wine Pairing

Crémant de Bourgogne Tradition NV Veuve Ambal

SECOND COURSE

Crispy Tomato & Mozzarella Tortelloni

Slow braised heirloom tomatoes, basil oil

White Wine Pairing

Kate Organic Sauvignon Blanc IGP, Aubert Mathieu 2023

MAIN COURSE

28day Aged Scotch Fillet

Served to share with truffle duxelle, grilled asparagus,
celeriac dauphinoise, red wine jus

Red Wine Pairing

Cahor Lucter Haute Serre, Vigouroux 2020

TO FINISH

Milk Chocolate & Maraschino Mousse

Shortbread & macerated black cherries.

Dessert Wine Pairing

Muscat De Minervois, Barroubio 2023

Coffee & Macarons

Cappuccino, Caffè Latte, Americano, Espresso or Tea Served with Macarons

*All of our menu is freshly prepared to order & some dishes contain nuts.
Because of this we are unable to confirm that any dish is completely nut free.
12.5% Gratuity is added to the bill. All gratuities go to our staff*