

Moët & Chandon “Grand Vintage” Tasting menu

Cotswolds chicken wing, Jerusalem artichoke velouté,
black truffle

Grand Vintage Rosé 2009

Grand Vintage Rosé 2009, the House’s 42nd rosé vintage, is a delectable champagne with an airy elegance driven by its Pinot Noir heart. GV2009 shows an assured maturity, fleshy and juicy fruit, and the flowery evocation of an armful of roses, blooming and delicate.

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Cornish lobster carpaccio, Oscietra caviar,
Granny Smith apple salad, rose water

Grand Vintage Rosé 2004

Grand Vintage Rosé 2004, the House’s 39th rosé vintage, is a voluptuous champagne, with notes of blackcurrant and blackberry, rich warm nuances of spice bread and dried figs and a hint of liquorice. The palate is round yet delicate, refined with notes of dark chocolate.

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Highland venison loin, red cabbage, cranberry,
fig and shoulder won ton

Grand Vintage Rosé Collection 1990

Grand Vintage Rosé Collection 1990 is the House’s 29th rosé vintage since 1920. The bouquet is warm, spice-infused with top notes of nutmeg, cinnamon, vanilla, caramel and clove. The finish evokes a hint of resin and a mouth-watering bittersweet note of liquorice.

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Pre-dessert

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Gariguettes strawberries, pea and mint, balsamic vinegar,
Sablé Breton

Tea or coffee

Dark chocolate salted caramel, raspberry ganache

£85 for 5 courses
£145 with wine pairing

Please advise us of any allergies, intolerances or dietary requirements before ordering
Please note that some of our cheeses are made from unpasteurised dairy products
Discretionary 12.5% service charge will be added to your final bill.
All prices are including VAT.