

ROSÉ REVERIE

A 4-COURSE PAIRING EXPERIENCE • £125

Created to celebrate the delicate flavours of Provence, the Mediterranean and the wines of Chateau d'Esclans.

AMUSE BOUCHE

PAIRED WITH WHISPERING ANGEL 'SPRITZ' COCKTAIL

STARTER

PAIRED WITH ROCK ANGEL ROSÉ

Rock Angel bears a complex and structured taste profile, bringing rosé into a premium realm. If you like the minerality of a Sancerre, you will love this wine.

Native lobster Brixham Brown crab,
soft herb tart, lobster emulsion, lime gel

Cauliflower textures Romanesco, orange,
smoked purple cauliflower puree **pb**

MAIN COURSE

PAIRED WITH GARRUS ROSÉ

Consistently judged the best rosé in the world, **Garrus** is made from a single vineyard of nearly 100 year-old Grenache vines. It is an impressive and concentrated rosé, featuring rich flavour notes of glazed pear and pineapple that fill the mid palate, and a long, creamy finish, featuring rich, spicy notes.

Suffolk lamb loin Baby carrots, grilled
peach, tamarind jus

Celeriac pappardelle Cacio e pepe,
roasted celeriac, mint crumb **v**

DESSERTS

PAIRED WITH WHISPERING ANGEL ROSÉ

Enjoyed by Provence Rosé lovers the world over, **Whispering Angel** is made from Grenache, Cinsault and Vermentino. Whilst pink fruits burst onto the palate, the wine is bone dry with a smooth finish, highly approachable and versatile.

la vie en rose Whispering Angel rosé and raspberry cream,
Meringue, raspberry sorbet **v**

YOUR CHOICE OF COFFEE OR TEA AND DIGESTIF:

*Hennessey VS, Ardbeg Wee Beastie or your choice of our selection
of Whispering Angel cocktails. Served with petit fours **v***

PLEASE SPEAK WITH YOUR SERVER REGARDING AVAILABILITY

pb plant based | **v** vegetarian

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.

