

# ROY NER AND ATUL KOCHHAR

Friday 5th April

## Wood-fired potato bread

### Whipped hummus, foraged British mushroom

*Atul Kochhar Blanc de Blanc Champagne, NV France*

*Prestige Wine: Hattingley Valley Classic Reserve, Hampshire, England, NV*



## Gobi Matar

### Cumin and ginger green peas tikki, cauliflower puree and herbs

*'Unplugged', Weingut Tesch, Nahe, Riesling, Germany 2020*

*Prestige Wine: Domaine Rolly Gassmann, Gewurztraminer, Alsace 2016*



## Scallop and prawn raviolo

### Mom's langoustine jus

### Tahini marinated black cod Sumac onions

*Chablis, Domaine Vignaud, 2021*

*Prestige Wine- Chablis 1er Cru "Vaucoupin" Domaine Corinne Perchaud 2019*



## Duck Chettinad

### Gressingham duck breast, asparagus & duck egg yolk

*Pinot Noir, Tinpot Hut, New Zealand*

*Prestige Wine: Volnay 1er Cru 'Les Santenots', Domaine Georges Glantenay, 2019*



## Pomegranate & black salt sorbet



## Australian chocolate-aged wagyu steak

### Witlof tahini caesar

### Chickpea & potato chips

*Thelema Vineyards, Stellenbosch, Shiraz, South Africa 2020*

*Prestige Wine: Brunello Di Montalcino, Geografico 2014*



## Caramelised white chocolate & rhubarb

*Royal Tokaji Late Harvest, Tokaj, Hungary, 2020*

*Prestige Wine: Chateau Laville, Sauternes, France, 2018*



£150 PP

Wine flight £100 • Prestige wine flight £175

Prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones.