

Wine Tasting & Dinner with Ridgeview Menu

Saturday 13th September 2025

£65.00 per person

Starters

Smoked Salmon Tart (F,Su,Mu,E,G,M,Sh)

Pickled Cucumber, Keta, Dill, Crab & New Potato Salad

Cucumber “ Bone Marrow” (PB,V)

Roasted Provencal Vegetables, Basil , Smoky Mayo, Feta Style Cheese

Paired with Ridgeview Blanc de Blancs 2020

Main Courses

Honey Roasted Duck Breast (M,Su,G,E)

Celeric Puree, Baby Spinach, Truffle Arancini & Wild Mushroom Café Au Lait

Leek & Cream Cheese Tart (PB,V)

Chives, Roasted Baby Carrots, Spinach , Herb Sauce

Paired with Ridgeview Blanc de Noirs 2016

Desserts

Praline Cappuccino “ Choux Bun” (E,G,M)

Praline Cremeux, Salted Caramel Sauce, Cappuccino Cream Ice Cream

Lemon & Lime Posset (PB,V,G)

Raspberry Ripple Cream, Ginger Biscuit, Pineapple Chutney

Paired with Ridgeview Fitzrovia Rosé NV



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts PB – plant based Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites V – vegetarian