Spring Supper Club Dinner Menu

Thursday 11th March 2027

£80.00 per person

Starter

Cauliflower Velouté (G, N, M)
spring onion beignets, foraged wild garlic pesto

Paired with Pierre Andre, Chablis, Burgundy, 2023 (125ml)
Classic Burgundian chardonnay. A nose of gooseberry with floral white flower notes. The palate is well-balanced with good acidity and mirrors the nose with a long, lingering finish.

Middle Course

Spring Morel and Cod Boudin (F, M, E, Su, Mu)
asparagus vinaigrette

Paired with Valminor, Davila Albarino, Rias Baixas, Spain, 2025 (125ml)
100% albariño grapes. Straw-yellow with fragrant, floral, fruity undertones. Smooth tasting with a fruity sensation. A persistent, fine aftertaste.

Main Course

Loin of Spring Lamb (G, M, Su, Mu)
fondant parsnip, mint ranch, torched spring greens, onion crumb

Paired with Indomita, Nostros Gran Reserva Merlot, Maipo Valley, Chile, 2024 (125ml)
An elegant, full bodied, complex wine with aromas of red fruit, vanilla and toasted wood. A rich, well-rounded palate, with pleasant tannins, followed by a long persistent finish.

Dessert

Poached Rhubarb in Champagne (M, G, E)
vanilla panna cotta, leaf tuile

Paired with Dr Loosen, Riesling, Mosel, Germany, 2023 (75ml)
A succulent wine, filled with peach, cherry and white currant flavors that are supported by zesty acidity. Long and creamy on the finish, offering plenty of spicy overtones.

If you have a food allergy or intolerance, please let us know when placing your order.
Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L – lupin M – milk
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame
Sh – shellfish So – soybeans Su - sulphur dioxide & sulphites PB – plant based V – vegetarian *can be adapted to gluten free