

**Thursday 11<sup>th</sup> April 2024**  
*Max Sichel of Maison Sichel (Bordeaux)  
& Charles Robb of Robb Brothers Wine Merchants*  
*95 per person*

**Canapes and Crémant 7.30pm**

Mini Basil Tart with Spicy Beef Fillet Salad *Allergens 5,6,8,11*  
Fennel Marinated Feta, Olives, Mint Leaves & Cucumber Skewers *Allergens 7*  
Smoked Chicken Breast, Goat Cheese & Beetroot Blinis *Allergens 6,7*

**Tasting Menu 8.00pm**

*(Course 1)*

Goat Cheese, Beetroot Tuille, Pear & Red Wine Purée,  
Spiced Poached Pear  
*Allergens 6,7,8,11,12*

*Château Argadens Bordeaux Blanc 2022*  
*Domaine Peter Sichel Rouge 2018*

*(Course 2)*

Crispy King Prawn Tempura, Sage Squash Gnocchi,  
Spiced Butter Tomato Fondue  
*Allergens 1,2,6,7,8*

*Le G De Château Guiraud Bordeaux Blanc Sec 2022*

*(Course 3)*

Slow-Cooked Beef Cheek Wellington, Celeriac Mousseline, Wild Mushroom,  
Red Wine Jus  
*Allergen 6,7,8,11*

*Fleur de Fonplegade St. Emilion Grand Cru 2019*

*(Course 4)*

Grilled Duck Breast, Red Cabbage & Apple Purée, Chicory, Spinach,  
Star Anise Jus  
*Allergens 7,8*

*La Dame D'Angludet Bordeaux 2019*

**Dessert**

Spiced Pineapple Confit, Beehive Tuille, Green Apple Sorbet *Allergens 6,7,11*  
*Sichel De-Classified Sauternes 2020*

*Please ask your server for full allergen information*