

l0th April - 7:00pm £65 per person

Grilled peach, burrata, candied pecan, walnut oil

Lua Nova Vinho Verde

ChalkStream® trout, beetroot puree, pickled horseradish, cress

Kokako Sauvignon Blanc

Chicken Ballotine, potato pave, tarragon oil, beurre blanc

Nicolas Rouzet Provence Rose

Confit pork belly, grilled shallot, kale crisp, port & plum jus

Henri Erhart Pinot Gris & Pinot Noir Saint Desir

Chocolate cremeux, salted almonds, gatto de lingue biscuit

Penfold Father

Wine pairings specially selected by our Majestic sommelier Guillaume Baumard....

(We will not be catering to any dietary needs including allergens. This tasting menu will include Gluten, Dairy, Soy, Nuts, Fish, Celery, Eggs, Sulphur & Sesame)