

JVK

VELVET KNIFE

The Next Chapter

Canapés

Little Treat from Land and Sea

Mackerel Escabeche

Radish, Golden Raisins, Oyster Emulsion

Venison Croquette

Butternut Squash, Onions, Summer Truffle

Halibut

Scallop Mousse, Courgettes, Saffron Beurre Blanc

Rack of Lamb

Goats Cheese Dumpling, Aubergine, Shitake

Summer Meadow

Crème Fraiche, Honey, Cucumber, Dill, Salted Puff Pastry

£ 85 per guest

Please inform us of any allergies or dietary requirements prior to booking. While every care is taken, we cannot guarantee an allergen free environment.

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White

Las Condes Chardonay £28/8.50

Pale gold in appearance, the wine has fruity note of fresh pineapple and banana. On the palate the tropical fruit is met by a smooth, creamy mouthfeel and balancing acidity.

Las Condes Sauvignon £28/8.50

Intensely Floral with elderflower nose and grassy quality. The palate reflects the same fruit profile with crisp acidity and a touch of citrus fruit on the finish. This is a dry white with a medium body.

Schola Sarmenti, Fiano £45

Vibrant and tropical fruit aromas with crisp citrusy palate

Red

Las Condes Cabernet £28/8.50

An attractive nose with ripe and stone fruits overlaid with herbal quality. On the palate these develop to show ripe plum and prune flavors with an accessible structure

Las Condes Merlot £28/8.50

A deep ruby color with a nose that is dominated by ripe blackcurrant fruit. The wine is supple with soft tannins and acidity. A long memorable finish

Schola Sarmenti, Negroamaro £45

Velvety Tannins with dark fruit spiced finish, Puglia Italy

Rose

Las Condes Rose £28/8.50

Dark pink in color with amazing floral aromas, this wine has a distinct freshness and strawberry character. Dry but fruit driven.