

JH
MENU GOURMAND

SCALLOPS

CAULIFLOWER, CUMIN, APPLE



PORK BELLY

CHERVIL ROOT PURÉE, BACON FOAM



SEABASS

LEEK, SCALLOP VELOUTÉ



STEWART LAMBERT'S LAMB

SWEDE, SPINACH, LAMB JUS



PRE-DESSERT



PEAR

NOUGATINE, RAISINS, PEDRO XIMENEZ SYRUP



CHEESE TO SHARE



COFFEE, PETITS FOURS

£60 (£21 SUPPLEMENT PER COUPLE FOR RESIDENTS)

J&A
WINE SELECTION

SAUVIGNON BLANC
FAIRHALL DOWNS, MARLBOROUGH, NEW ZEALAND, 2006

J&A

SANCERRE ROUGE
ANDRÉ DEZAT ET FILS, LOIRE, FRANCE, 2004

J&A

CHARDONNAY
COUSINO-MACUL, ANTIGUAS RESERVA, CHILE, 2006

J&A

SHIRAZ/CABERNET
WIRRA WIRRA, MCLAREN VALE, AUSTRALIA, 2006

J&A

PINOT GRIS
SÉLECTION DE GRAIN NOBLES, SIPP MACK, ALSACE, 1998

J&A

£25 - THIS MENU IS DESIGNED TO BE TAKEN BY THE WHOLE TABLE

J&A