



AG'S TASTING MENU

AG's Tasting Menu needs to be taken by all members of the party

Canape selection

Amuse bouche

Brut Mosaique, Champagne Jacquart, *France*

Scallops, Miso, Kimchi, Sesame Dressing, Radishes & Seaweed Cracker
Picpoul de Pinet, Roquemolière, *France*

Grange Farm Venison tartare, Pear, Stilton Cheese & Bitter Chocolate

Pinot Noir, Viña Leyda, *Chile*

Jerusalem Artichoke, Green Olive & Burnt White Chocolate
Graves Blanc, Chateau des Gravières, *France*

Poached Pollock, Black Trumpets, Celeriac & Onion Oil Split Fish Velouté
Ciro Bianco Greco, Librandi, Italy

Mallard, Duck Fat Pomme Anna, Carrot & Orange Puree, Chard Baby Leek, Aromatic Duck Jus

Merlot Reserva, Viña Leyda, *Chile*

Salt Meringue Baked Pineapple, Chilli, Passion Fruit, Coconut & Lime Sorbet
Château Laurerie, Cotes De Montreval, *France*

Caramel Textures

Moscato D'Asti Moncucco, *Italy*

Coffee and Petit Fours

Tasting Menu £ 85.00

Tasting Menu with Wines £ 140.00



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