

VIVIENNE 2021

WINE PAIRING MENU

S C A L L O P (DF, GF)
yuzu, soy, sesame, chicory

Vivienne 2021

C U R R I E D L E E K S (DF, GF)
grilled leek, cep crisp

Solaris 2017

B A S S (GF)
pomme anna, samphire, white wine butter

Solaris 2018

C H I C K E N (DF*, GF)
celeriac broth, puree, wild mushroom

Vivienne 2019

C H O C O L A T E C R E M E U X (GF*)
orange gel, orange sorbet

Gonzo Stonebird NV

Tasting Menu £95
