

ELYSTAN STREET

SIX OF THE BEST

March

Salad of flaked wild Irish trout, Jersey Royal potatoes, sea vegetables,
herb mayonnaise and lemon

2022 Chardonnay, Kumeu Village, Kumeu River, Auckland, NZ

Tartare of English rose veal with a black truffle cream,
early white asparagus and a deep fried quail egg

2020 Spätburgunder, Vom Löss, Peter Wagner, Germany

Strozzapreti with new season's wild garlic pesto, buttered morels
and aged Parmesan

2022 Müller Thurgau, Kellerei Cantina Andrian, Alto Adige, Italy

Fillet of Cornish brill with griddled purple sprouting broccoli, giant butter beans
and an anchovy & red wine dressing

2019 Marsanne and Roussanne, St Joseph, Thomas Lafarge, Northern Rhône, France

Breast and sausage of Bresse squab pigeon with salt baked beetroot,
creamed cabbage, pickled walnut and galette

2020 Lirac, La Dame Rousse, Domaine de la Mordorée, Southern Rhône, France

A serving of Baron Bigod with hot honey
(supplement)

Milk many ways with Gariguettes strawberries

2016 Château Filhot, Sauternes, Bordeaux, France

Tasting menu £115
Optional Wine Pairing £80

To be taken by the entire table

A discretionary 15% gratuity will be added to the final bill. All prices are inclusive of VAT
Please inform us of any allergies or dietary requirements