

cérès

Early Spring

This spring, we created a joyful and comforting tasting menu, featuring the best produce, fish and meat the season has to offer and some seriously good wine from Southern Europe. Vegetables are the stars of the show with asparagus in all its forms, courgettes, peas and Jersey Royals.

This menu is inspired by the rather indulgent Easter dinners of my childhood which included Sicilian specialities and the most incredible Provençal produce. And let's not forget... Chocolate.

Juicy and sweet fruits are hard to come by early in the season, that is why we decided to include exotic seasonal fruits in our particularly decadent dessert, and well obviously... chocolate too!

Early Spring Tasting Menu

Snacks

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Ricotta & Pea Tartlet

Wild Asparagus, Padron Peppers

'Madame de M...' Roussette de Savoie 2019, Domaine Vendange, Savoie, France

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Hake & White asparagus

Jersey Royal Potatoes, Sorrel & Moscato d'Asti Beurre Blanc

Laventura Rioja Viura 2020, MacRoberts & Canals, Rioja Alavesa, Spain

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Lamb & Courgette Flower

Wild Garlic, Courgette, Lamb & Herb Jus

Chianti Classico 2016, Tenuta Casenuove, Tuscany, Italy

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Banane Flambee Ice Cream Macaron

Passion Fruit, Chocolate

Mar.7 Pedro Ximenez, Despacho Mar 7, Andalucia, Spain

Tasting menu £48

Wine pairing £30

Wine pairing to be enjoyed by the whole table

A 12.5% discretionary service charge will be added to your bill and shared among all staff.

**Early Spring
Pescatarian Tasting Menu**

Snacks

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Ricotta & Pea Tartlet

Wild Asparagus, Padron Peppers

'Madame de M...' Roussette de Savoie 2019, Domaine Vendange, Savoie, France

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Hake & White asparagus

Jersey Royal Potatoes, Sorrel & Moscato d'Asti Beurre Blanc

Laventura Rioja Viura 2020, MacRoberts & Canals, Rioja Alavesa, Spain

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Tomate & Courgette Flower Farcis

Chianti Classico 2016, Tenuta Casenuove, Tuscany, Italy

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Banane Flambee Ice Cream Macaron

Passion Fruit, Chocolate

Mar.7 Pedro Ximenez, Despacho Mar 7, Andalucia, Spain

Tasting menu £48

Wine pairing £30

Wine pairing to be enjoyed by the whole table

A 12.5% discretionary service charge will be added to your bill and shared among all staff.

**Early Spring
Vegetarian Tasting Menu**

Snacks

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Ricotta & Pea Tartlet

Wild Asparagus, Padron Peppers

'Madame de M...' Roussette de Savoie 2019, Domaine Vendange, Savoie, France

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White asparagus & Broad Beans

Jersey Royal Potatoes, Sorrel & Moscato d'Asti Beurre Blanc

Laventura Rioja Viura 2020, MacRoberts & Canals, Rioja Alavesa, Spain

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Tomate & Courgette Flower Farcis

Chianti Classico 2016, Tenuta Casenuove, Tuscany, Italy

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Banane Flambee Ice Cream Macaron

Passion Fruit, Chocolate

Mar.7 Pedro Ximenez, Despacho Mar 7, Andalucia, Spain

Tasting menu £48

Wine pairing £30

Wine pairing to be enjoyed by the whole table

A 12.5% discretionary service charge will be added to your bill and shared among all staff.