

# AMUSE BOUCHE & --- CLAUDE'S KITCHEN

## T A S T E R M E N U /

£55 per person

£35 additionally for the flight of wines

### AMUSE BOUCHE

Earl Grey & Herb Vermouth

BREAD | marmite butter

ROASTED BABY BEETS | beet leaf, pickled carrots, pine, sea kale, caramelized cream

Charles Heidsieck Brut Reserve N. V. 100ml

CURED MACKEREL | brioche terrine, broth, chives, jalapeno & lime mousse

A.A. Badenhorst Secuteurs, Chenin Blanc 2014, Western Cape 100ml

VENISON HAUNCH | cider, salsify, pickled pears, nasturtium, chestnuts & chocolate

Hush Heath, Pinot Noir 2015, Kent 100ml

STICHELTON BLUE | raisin, orange & walnut brioche, swiss chard jam

Butler, Nephew & Co Port 2007 100ml

### PRE-DESSERT

MACAROON | white & dark choc, passionfruit, golden sultana

Muscat de Rivesaltes 2011, Domaine Cazes 100ml

CK uses 'weird and wonderful' produce from the British Isles, questions are expected and encouraged. Please inform us of any allergies | A discretionary service charge of 12.5% will be added to your bill.