

AMUSE BOUCHE & --- CLAUDE'S KITCHEN

TASTER MENU /

£55 per person

£35 additionally for the flight of wines

AMUSE BOUCHE

Earl Grey & Herb Vermouth

BREAD | marmite butter

CULURGIONES | saffron, potato, rosary goats cheese, caper, squash
Charles Heidsieck Brut Reserve N. V. 100ml

SARDINE ROULADE | garlic, raw salsa, pine nuts, fennel, pollen
Secateurs, Chenin Blanc 2014, Western Cape 100ml

RABBIT SADDLE | bacon, black pudding, coco beans, courgette flowers
Calmel Joseph, Chardonnay 2015, Languedoc 100ml

SELECTION OF CHEESES | walnut & sultana bread, blackberry paste
Justino's Reserve Port 100ml

PRE-DESSERT

PASSION FRUIT | curd, vanilla cream, mint
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.