

EST.  
**CHARLOTTE'S PLACE**  
1984

Tasting Menu

Broccoli . Seaweed . Candied Lemon

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Grilled Lettuce Hearts . Goats Cheese Puree . Hazlenut  
*Bandol Rose . Domaine de la Suffrene. Languedoc . France*

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Scorched Megrim Sole . Smoked Bacon . Chervil Root  
*Carema Classico. Produttori Nebbiolo di Carema . Piemonte . Italy*

OR

Cep Risotto . Stracchino . Black Onion Seeds  
*Sauvignon Blanc . Framingham . Marlborough . NZ*

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Lamb Rump & Sweetbread . Spiced Aubergine . Girolles  
*Antidoto . Ribera del Duero . Bertrand Sourdais . Spain*

OR

Roasted Cauliflower . Yeast . Golden Raisins  
*Pinot Bianco Vorberg Riserva . Cantina Terlan . Trentino . Italy*

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Cheeses from Cheddar Deli . Pickled Pear . Homemade Crackers (+£6 per person)

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Peach & Apricot . Almond Milk Sorbet . Ealing Honey

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Milk Chocolate Delice . Dark Chocolate Sorbet . Cocoa Butter & Lime  
*Monastrell . Jumilla Dulce . Murcia . Spain*

Lunch £34 per person

Dinner £42 per person

Tasting Menu to be taken by the entire table

*Wine pairing at additional £28 per person*

*part of*

**CHARLOTTE'S GROUP**

[ CHARLOTTE.CO.UK ]