

BROMPTON WINE

We believe in the power of
community, collaborating with
local and independent suppliers
to source fresh, quality produce
for our menus.

AMUSE

JERUSALEM ARTICHOKE, POP CORN

PAIRING: BOURGOGNE BLANC 2023, BENJAMIN LEROUX

STARTER

HOUSE BEETROOT-CURED CHALK STREAM TROUT,
HORSERADISH CREAM CUCUMBER AND MOOLI SALAD

*PAIRINGS: SAINT-ROMAIN 2022, BENJAMIN LEROUX
& MEURSAULT 2023, BENJAMIN LEROUX*

MAIN

HAY SMOKED VENISON LOIN, BRAISED RED CABBAGE,
CHESTNUT BREAD DUMPLING, GRAND VENEUR SAUCE

*PAIRINGS: COTES DE NUITS VILLAGES 2023, BENJAMIN LEROUX
& POMMARD 2020, BENJAMIN LEROUX*

PRE-DESSERT

BLOOD ORANGE SORBET

DESSERT

PANETTONE BREAD AND BUTTER PUDDING CLEMENTINE CUSTARD **VGO**

PAIRING: LIONS DE SUDUIRAUT 2020, SAUTERNES

Our menu contains allergens. If you have any food or drink intolerances or allergies,
please let a member of the team know before placing your order. Please note - we are
a cashless venue and all prices include VAT at the local stipulated rate.
A discretionary service charge of 12.5% will be added to your bill.

GF Gluten Free | V suitable for vegetarians
VG suitable for vegans | VGO vegan option available

THE GALLERY

