

The PROMS 2017

Heirloom tomato & elderflower consommé

Dorset crab parcels, lemon salsa verde

Gruner Veltliner, Josef Ehmoser, 2012, Austria

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Burratina di Puglia

Watermelon, caramelised beetroot, jasmine honey

Gavi di Gavi, Sarotto, 2015, Italy

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Josper grilled poussin

Purple sprouting broccoli, Jersey Royals, salsa verde

Chateau de Moulin Favre, Morgon, 2014, France

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Fruits of the forest parfait

Vanilla foam, lime sorbet

Muscat de beaumes de Venise, Domaine de Fenouillet, 2015, France

£50 per person

£85 with wine pairing

Includes 20% VAT. A service charge of 12.5% will be added to your bill.

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