



London Cru Wine Tasting Menu
Three Courses £55

Enjoy a glass of London Cru Extra Brut Blanc De Noirs 2019 on arrival (125ml)

Cured Cornish seabass, lime and chilli dressing, sweet potato, coriander

Grilled Jerusalem artichokes, ripe pear, fresh cobnuts, autumn truffle *V/VG on request*

D&D Cru Bacchus Fumé 2019 (125ml)

Pinot Noir Précoce 2020 braised rabbit leg, Cumbria pancetta and wild mushroom stew

Creamed tomato fregola, grilled aubergine caviar, pine nuts, baby herb salad *V/VG on request*

London Cru Pinot Noir Précoce 2020 (125ml)

Fig and almond bakewell tart, fig leaf ice cream

London Cru Pinot Gris Pétnat 2020 (125ml)

**LDN
CRU**

Menu available Tuesday to Friday for lunch and dinner.

If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present. (VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements.
13% discretionary service charge will be added to your bill. Prices include VAT.