

Degustation Menu £105
With Moët & Chandon Champagne pairing £200

Seabass Carpaccio

Thinly sliced with shaved truffle, lime and diced Pink Lady apple (412 kcal)

Moët & Chandon Brut Impérial NV

Carabinero Prawns

Grilled Spanish red prawns with chilli and Amalfi lemon garlic oil (373 kcal)

Moët & Chandon Rosé Impérial NV

Black Truffle Tagliatelle

Fresh pasta ribbons with a rich parmesan crème and microplaned black truffle (422 kcal)

Moët & Chandon Grand Vintage 2016

A5 Wagyu

Fired Wagyu steak with Gorgonzola Dolce crème (432 kcal)

Moët & Chandon Grand Vintage Rosé 2016

Dessert

La Table

Inspired by the bespoke circular table created for the Moët & Chandon preview dinner, this dessert features a whipped white chocolate and Champagne ganache, topped with chilli caviar and a playful touch of popping candy (383 kcal)

Moët & Chandon Nectar Impérial Rosé NV

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.