

Craft Guild of Chefs
Young Graduate
Stars of the Future

Tuesday 13th June

Chef Connor Godfrey

Menu

Textures of Beetroot, Nut Crumble, Rhubarb

Riesling, Domaine Bruno Sorg, Alsace



Langoustine, Jersey Royals, Sea Herbs

*Pouilly-Fuissé, Les Vieillet Vignes,
Vincent Girardin, Burgundy*



Guinea Fowl Breast, Fruits of the Forest

Pinot Noir, Domaine Bruno Sorg, Alsace



Pimms Jelly, Strawberries, Mint

*Tabali Reserva, Late Harvest Muscat,
Limari Valley, Chile*



Coffee

£48 per person
£65 per person with matching wines

PLEASE NOTE THAT A SERVICE CHARGE OF 10% WILL BE
ADDED FOR PARTIES OF 8 AND ABOVE

ALL PRICES INCLUDE VAT AT THE CURRENT RATE