

Craft Guild of Chefs
Young Graduate
Stars of the Future

Thursday 22nd June

Chef Ruth Hansom

Menu

Roasted Tartar of Scallop, Pickled Kohlrabi,
Grapefruit and Radish

Gavi, Bricco Battistina, D.O.C.G., Piemonte



Veal Sweetbread, Walnut and Black Pudding
Crumb, Caramelized Endive, Carrot,
Nectarine and Almond

Morgon, Domaine de la Chaponne, Beaujolais



Loin of Lamb, Spiced Aubergine,
Mint Gnocchi, Apricot, Goat's curd

Zinfandel, "Old Vine", Bogle Winery, California



Elderflower, Gooseberry, Champagne

*Muscat de Beaumes de Venise, Domaine
Fenouillet, France*



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