

UNDER *Grain*

A TASTE OF BORDEAUX
FOOD & WINE PAIRING MENU

Wednesday 24th February 2021

SNACKS

Champagne Bertrand-Delespierre - Enfant de la Montagne Premier Cru Brut



White crab, pickled radish, oyster, “lardo di colonnata”

Château Smith Haut Lafitte Blanc 2017



Plin of duck confit, grated duck liver parfait, buffalo milk

Pauillac de Latour 2011



Slow cooked loin of Welsh lamb, togarashi, globe artichokes, cherry

Château Canon 2000

&

Château Rauzan Segla 2000



VB baked white chocolate cheesecake, passion fruit and marjoram sorbet

Château Coutet 2011



Coffee and petit fours



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We kindly ask to put your mobile phone on silent to respect the other diners' experience.