



# BEEF & OYSTER CLUB

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SUNDAY 2<sup>ND</sup> OCTOBER

## Welcome Apéritif

## STARTER

### Selection of Oysters

#### Cornish Crab Tortellini

Wild Mushroom Broth & Seaweed

*2020 Touraine Sauvignon Blanc, J. de Villebois | Loire, France*

## MAIN

### Himalayan Salt Aged Sirloin

Jerusalem Artichoke, Black Cabbage & Sauce Bordelaise

*2017 Amarone della Valpolicella, Torre del Falasco | Veneto, Italy*

## DESSERT

### Brown Sugar Meringue

Apple, Blackberry & Sorrel

*2020 Domaine Laguilhon Doux Cave de Gan | Jurançon, France*

### Petits Fours

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**Beef & Oyster Club £65**

**Wine Pairing £45**

*For food allergies and intolerances please alert your server.  
A discretionary 15% service charge will be added to your bill.  
Prices are VAT inclusive.*