

The Summerhouse Kitchen Table
*The chef's selection of the best ingredients, sourced sustainably
from The Summerhouse Farms served communal style*

PRESTIGE GARDEN DINING



SÉLECTION DE VINS

Louis Latour Bourgogne Aligoté

or

Chateau Du Retout Haut-Médoc

ENTRÉE

Gambon Écarlate

Scarlet Prawn | Courgette

Granny Smith Apple | Crustacean Vinaigrette

Foie Gras Poêle

Pan-seared Foie Gras | Pork Crackling | Poach Fig
Sorrel | Aged Sherry Jus

Crème de Topinambur

Jerusalem Artichoke | Hand-pulled Duck Confit
Hazelnut | Tarragon Emulsion

PLAT PRINCIPAL

Filet de Turbot Poêle

Pan-seared Turbot | Green Pea Mash
Confit Vine Cherry Tomatoes | Champagne Beurre Blanc

or

Entrecote de Wagyu Fume

Home-smoked Wagyu Ribeye | Parsnip Puree | Kale
Black Sea Salt | Bordelaise Sauce

LE DESSERT

Framboise Jardin

Mascarpone | Raspberry | Charcoal Soil

499++ per couple

Additional Guest 168++

All prices are subject to 10% service charge & prevailing government taxes.
Please let us know if you have any dietary restrictions.