

## Vice and Virtue

### A Modern Tasting Menu

### Forty Pounds Per Person

To complement your dining experience, we offer two drink packages :-

#### Classic Drinks Pairing - Thirty Five Pounds Per Guest

Great wines and cocktails that have been selected to pair with our menu

#### Signature Drinks Pairing - Seventy Pounds Per Guest

Fine wines and cocktails that our team have selected as exceptional matches to our menu

#### Grissini - Anchovy, Raspberry, Beetroot, Lado

Classic - Viced Americano - Rhubarb Infused Aperol, Red Berry Infused Martini Rubino, Soda Water

Signature - Dom Perignon 2009 Vintage Champagne

#### Burnt Choux Bun - Creme Fraiche, Bottarga

#### Artichoke Skin - Taramasalata - Cod Roe

#### Salt Baked Celeriac - Truffle Sauce, Hazelnut, Capers

Reynolds Rosé, Portugal

Arthur Metz Roséal, Alsace, France

#### Torched Mackerel - Cucumber, Buttermilk Snow, Dill, Rapeseed

Pimpla Road Chardonnay, Australia

Jean Pascal Et Fils, Pouligny Montrachet, Burgundy, 2014

#### Pig Jowl - XO Sauce, Dried Scallop, Shiitake

Neil Joubert, Chenin Blanc, South Africa

Clefs Des Papes, Chateauneuf Du Pape Blanc, Rhone, France, 2006

#### Venison - Parsnip, Kale, Pedro Ximenez, Golden Raisin

Waddling Duck, Pinot Noir, Marlborough, New Zealand

Collina Dei Lecci, Brunello Di Montalcino, DOCG, Italy, 2009

#### Lemon Tart - Marco Pierre White Style

Waddling Duck, Pinot Noir, Marlborough, New Zealand

Collina Dei Lecci, Brunello Di Montalcino, DOCG, Italy, 2009

#### Cheese Board £12.50/£18

There's always room for cheese? A selection of three cheeses £12.50 or Five cheeses £18, served with biscuits, chutney and accompaniments. Please ask about today's selection.

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