



## Vice and Virtue

### December Tasting Menu

- £70 Per Guest -

The Whole Table Must Select The Tasting Menu

#### Classic Drinks Pairing - An Additional £55 Pounds Per Guest

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

#### Signature Drinks Pairing - An Additional £100 Per Guest

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

Chicken Skin - Chicken Liver, Caviar  
Christmas Cake - Wensleydale, Cauliflower  
Onion Macaron - Beef Tartar, Horseradish  
Aimery Cremant de Limoux Brut  
Dom Perignon 2009

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BBQ Smoked Beetroot - Black Grape, Fettle Curd, Amaranth  
Sauvignon Blanc, Silver Lake, Marlborough  
Chardonnay, Petit Chablis, Domaine Millet, Burgundy

Wood Pigeon Cured in Juniper and Oak Bark - Feed Cherry, Birch Sap, Hazelnut  
Ungava Gin & Elderflower Tonic  
Manzanilla, Jerez

40c Loch Duart Salmon - Smoked Oyster, Sea Vegetables, Sorrel Veloute  
Tokaj Furmint, Hungary  
Syrah/Grenache/Cinsault/Mourverde, Cotes du Provence

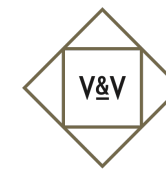
24 Hour Slow Roasted Old Dairy Cow Brisket - Duck Liver, Truffled Brioche, Koji  
Onion  
Shiraz/Grenache, Hancock & Hancock, McLaren Vale  
Ingenuity Italian Blend, Nederburg

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#### Preserved Violetta Fig

Local Goat's Milk - Strawberry, Shio Kombu, Caramel  
Green Fig Leaf Liqueur

Manjari Chocolate - Smoked Ham, Salted Caramel, Malted Rye  
Arazmis Late Harvest Sauvignon Blanc  
Recioto Della Valpolicella



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### December A La Carte 2019

- £40 Per Guest -

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## Starters

Wood Pigeon Cured in Juniper and Oak Bark  
Fermented Cherry, Birch Sap, Hazelnut

Beurre Noisette Roast Orkney Scallop  
Smoked Eel, Ponzu, Granny Smith

BBQ Smoked Beetroot  
Black Grape, Fettle Curd, Amaranth

Old Spot Pig Cheek Pot Roasted In Pedro Ximinez  
Burnt Cauliflower, Sobrasada, Fennel

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## Mains

24 Hour Slow Roasted Old Dairy Cow Brisket  
Duck Liver, Truffled Brioche, Koji Onion

Wild Birds  
Roasted Chestnuts, Foraged Mushroom, Barberry Sauce

Tandoori Carrot  
Wild Rice, Mango, Coriander

40c Loch Duart Salmon  
Smoked Oyster, Sea Vegetables, Sorrel Veloute

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## Desserts

Pain D'Epice Cake  
Star Anise Ice Cream, Amarone Mulled Winter Fruits

Manjari Chocolate

