



MATTHEW RYLE

FRENCH CLASSICS

75 *per person*

ANNÉES FOLLES — HAYMAN'S LONDON DRY, CALVADOS, OLIVE, LEMON
SHERBERT

STARTERS

Salmon Rillettes, Radishes

Individually plated for vegetarian guests:

Radicchio, Walnut, Pear, Roquefort

MÂCON-VILLAGES, MAISON CUBITT,
DOMAINE PERRAUD, BURGUNDY, FRANCE (175ML) 13.50

MAIN

Boeuf Bourguignon

Individually plated for vegetarian guests:

Twice Baked Cheese Souffle

All served with Pomme Purée, Chicory Salad, Capers, Parsley

CUBITT CHIANTI
TENUTA BUONTALENTI, TUSCANY, ITALY (175ML) 12

PUDDING

Apple Tarte Tatin, Vanilla Ice Cream

KINGSTON BLACK, SOMERSET, ENGLAND (100ML) 16

THE ALFRED TENNYSON

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All prices include VAT. A discretionary 15% service charge is added to your bill. Allergies? Please tell us. Sorry but we don't take cash.

