

Harmonie-Cuisine & Vins

“Most of our wines have been selected from artisan producers who respectfully work along organic and biodynamic principles”

RAYMOND BLANC OBE, CHEF PATRON

SÉLECTION CLASSIQUE £95 PER GUEST

Grüner Veltliner Ried Renner 2020, Schloss Gobelsburg, Kamptal, Austria ①

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Auxey-Duresses 2018, Domaine Taupenot-Merme, Burgundy, France ①

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Gran Reserva 2014, Gergorio Martinez, Rioja, Spain ①

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Jurançon La Magendia 2018, Domaine Lapeyre, South-West, France ①

Wine flight per person - 125 ml per glass

SÉLECTION PRESTIGE £239 PER GUEST

Riesling Ried Hochrain 2021, Franz Hirtzberger, Wachau, Austria

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Chassagne-Montrachet 1^{er} Cru Les Baudines 2018, Thomas Morey, Burgundy, France β

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Vosne-Romanée 2017, Domaine Confuron-Cotetidot, Burgundy, France β

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Loupiac 2009, Château Dauphiné-Rondillon, Bordeaux, France β

Wine flight per person - 125 ml per glass

SÉLECTION EXCEPTIONNELLE £799 PER GUEST

Riesling Schlossberg 2008, Schloss Reinhartshausen, Rheingau Germany

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Chassagne-Montrachet 1^{er} Cru Les Caillerets 2019, Jean-Noël Gagnard, Burgundy, France β

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Chambolle-Musigny 1^{er} Cru Les Feusselottes 2015, Domaine Cecile Tremblay, Burgundy, France β

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Sauternes 2006, Château d'Yquem 1^{er} Cru Supérieur, Bordeaux, France

Wine flight per person - 125 ml per glass

“ANTHOLOGY” £600 per guest (4x75ml)

Tasting of four Château d'Yquem vintages 2006, 2013, 2015, 2018

Biodynamic wines are marked with a β

Organic wines are marked with a ①

Les saveurs du Manoir

OUR LUNCH MENU £205 PER GUEST

RAYMOND BLANC, LUKE SELBY & BENOIT BLIN
ET LEUR ÉQUIPE VOUS SOUHAITENT
BON APPÉTIT

LA COQUILLE SAINT-JAQUES

Ceviche of scallop, Seville orange & Baux-de-Provence olive oil

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LA TRUITE

Confit Chalk Stream trout, horseradish, cucumber & dill

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LA MORILLE

Stuffed morel, white asparagus & Gewürztraminer

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LA PINTADE

Roasted D'Auvergne guinea fowl, lime & our spring vegetables

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LE CHOCOLAT ET LA NOIX DE COCO

Textures of chocolate & coconut

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LA FRAISE GARIGUETTE

Gariguetta strawberry & pistachio tart, molasses & strawberry jus

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LES PETITS FOURS

Our selection of teas and coffees with petits fours

LES FROMAGES

The very best artisanal British & French cheeses
(SUPPLEMENT OF £36 PER GUEST)