

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 £99 PER GUEST

Carmen Gil Albariño 2022, Terras do Sur, Rias Baixas, Spain ①

~

Bourgogne Hautes Côtes de Beaune En Cheignot 2021, Domaine Bonnardot, Burgundy, France β

~

Santenay 2019, Camille Giroud, Burgundy, France β

~

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

Wine flight per person - 125 ml per glass

SÉLECTION PRESTIGE £250 PER GUEST

Pouilly-Fumé Terres Blanches 2021, Domaine du Bouchot, Loire Valley, France β

~

Chassagne-Montrachet 2021, Domaine Bertrand Bachelet, Burgundy, France ①

~

Gevrey-Chambertin V.V. 2020, Domaine Marc Roy, Burgundy, France ①

~

Passito de Pantelleria Ben Ryé 2021, Donnafugata, Sicily, Italy

Wine flight per person - 125 ml per glass

SÉLECTION EXCEPTIONNELLE £850 PER GUEST

Blanc Fumé de Pouilly 2012, Domaine Didier Dagueneau, Loire Valley, France

~

Bourgogne Blanc 2002, Domaine Roulot, Burgundy, France β

~

Pommard 1^{er} Cru Les Rugiens 2018, Domaine de Courcel, Burgundy, France ①

~

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

LUNCH

Les saveurs du Manoir

OUR VEGETARIAN LUNCH MENU £220 PER GUEST

Each dish can be created to accommodate those who prefer a vegan alternative

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

LE CÉLERI-RAVE

Consommé of our garden celeriac & Madeira

~

LA BETTERAVE

Garden beetroot terrine & horseradish

~

LES CHAMPIGNONS SAUVAGES

Risotto of wild mushrooms & winter black truffle

~

LE NAVET

Salt-baked turnip, clementine & chicory

~

LA NATURE MORTE HIVERNALE

A frozen still life, chestnut, quince & yogurt

~

LES AGRUMES

A theme on citrus fruits, pistachio & olive oil

~

LES FROMAGES

The very best artisanal French & British cheeses

SUPPLEMENT OF £39 PER GUEST

~

LES PETITS FOURS

Our selection of teas and coffees with petits fours

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

£135 per guest

Riesling Kalkstein Saulheimer 2021, Weingut Thörle, Rheinhessen, Germany 0

~

Grüner Veltliner Ried Renner 2021, Schloss Gobelsburg, Kamptal, Austria 0

~

Cassis Rosé 2022, Clos Sainte Magdeleine, Provence, France 0

~

Saint-Joseph 2021, Domaine des Pierres Sèches, Rhône Valley, France 0

~

Barsac Cyprès Climens 2011, Château Climens, Bordeaux, France 0

Wine flight per person - 125 ml per glass

SÉLECTION PRESTIGE

£315 per guest

Riesling Hengst Grand Cru 2021, Domaine Barmès-Buecher, Alsace, France β

~

Grüner Veltliner Ried Axpoint 2021, Franz Hirtzberger, Wachau, Austria

~

Côtes de Provence Cru Classé 2021, Château Galoupet, Provence, France β

~

Cotê-Rôtie Les Massales 2018, Stéphane Otheguy, Rhône Valley, France 0

~

Gold Vidal Icewine 2019, Inniskillin, Niagara Peninsula, Canada

Wine flight per person - 125 ml per glass

SÉLECTION EXCEPTIONNELLE

£1050 per guest

Riesling Frédéric Emile 2015, Domaine Trimbach, Alsace, France

~

Grüner Veltliner Ried Honivogl 2022, Franz Hirtzberger, Wachau, Austria

~

Dom Pérignon 2013, Champagne, France

~

Châteauneuf-du-Pape Cuvée Marie Beurrier 2016, Henri Bonneau, Rhône Valley, France 0

~

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

Les saveurs du Manoir

OUR VEGETARIAN DINNER MENU £245 PER GUEST

Each dish can be created to accommodate those who prefer a vegan alternative

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

L' ŒUF

Smoked chestnut parfait, confit yolk & winter truffle

~

LE POIREAU

Leek terrine, black truffle & hazelnuts

~

TEMPURA DE BROCOLI

Tempura of purple sprouting broccoli, aubergine & Thai curry spices

~

LA LINGUINI

Linguine of handmade pasta & Twineham Grange cheese

~

LES GNOCCHIS

Potato gnocchi, Jerusalem artichoke & winter leaves

~

L'ORANGE SANGUINE

Blood orange carpaccio & sorbet

~

LE CAFÉ ET LE CACAO

Mascarpone, cocoa, coffee & cardamom

~

LES FROMAGES

The very best artisanal British & French cheeses

SUPPLEMENT OF £39 PER GUEST

~

LES PETITS FOURS

Our selection of teas and coffees with petits fours