

SEVEN  
PARK  
PLACE  
by  
WILLIAM  
DRABBLE

**Carpaccio of Scottish Hand Dived Scallops with Truffle**

*2010 Nikolaihof, Grüner- Veltliner, Wachau, Austria*

**Slow Cooked Cumbrian Pork with Langoustine**

*2012 Egon Muller, Kabinett, Scharzhofberger, Mosel, Germany*

**Quail with Caramelised Orange Puree**

*1995 La Spinetta, Barbaresco DOCG, Italy*

***Palate cleanser***

**South Coast Turbot in Champagne**

*2012 Domaine Marc Colin et Fils, Chassagne-Montrachet,  
Chenevottes*

**Dry Aged Fillet of Beef with Foie Gras**

*1999 Chateau Langoa-Barton, Bordeaux, Saint-Julien, France*

***Pre-dessert***

**Assiette of Chocolate**

*2015 Domaine Mas Amiel, Languedoc-Roussillon, France*

Menu: £180 pp

Supplement to add Signature Wine pairing: + £130

Supplement to add Prestige Wine pairing: + £150

*A discretionary service charge of 15% will be added to your bill.  
All prices include VAT*