



JBR Taster Menu

*A signature 7-course Gourmet Tasting Menu designed for you by John Burton-Race.
The wine flight has been carefully selected by Luke Miller for each course to
perfectly complement the menu.*

Tomato Pressé
confit salmon, vanilla

Castell de Raimat Albariño

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Venison Carpaccio
pomegranate vinaigrette, rocket & parmesan

JJ Hahn Homestead Stelzer Road Merlot, Barossa Valley

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Crab Raviolo
crab bisque

Camel Valley Brut, England

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Corn-fed Squab Pigeon
pithivier of leg, truffle & madeira sauce

Vavasour Pinot Noir, Awatere Valley

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Selection of Three Cheeses

Dow's Late Bottle Vintage Port

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Chibouste
lemon mousse

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Gratin of Pear
chocolate & nuts

Nederburg Winemaker's Reserve Noble Late Harvest, South Africa

£50 per person
£28.50 per person wine flight

Menu is for a minimum of 2 persons and multiples thereof

Guests with a dinner inclusive rate are allowed an allowance of £35 per person. Full meal costs will be added to your total bill and posted onto your room. Your allowance will then be automatically deducted and the remaining balance will be settled upon departure. Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

JR

AT THE GROSVENOR