



## HALLGARTEN WINE DINNER

Thursday 2nd April 2026

### Canapés

Salmon Rillettes, Blini, Oscietra Caviar

Venison Tartare, Pickled Beetroot, Smoked Crème Fraîche

Rock Oyster, Pineapple, Chilli Salsa

House Champagne

### First Course

Wild Sea Bass Ceviche, Passion Fruit, Yuzu & Black Mustard Dressing

Viognier, Campuget 1753, Languedoc- Roussillon '24

### Second Course

Native Poached Lobster, Cornish Crab, Apple, Citrus & Vanilla Vinaigrette

Macon-Bussieres, Le Vieux Puits, Thierry Drouin, Burgundy '24

### Main Course

Beef Fillet, Glazed Cheek, Roscoff Onions, Hispi Cabbage, Fresh Truffle Jus

Malbec, El Enemigo, Argentina '22

### Dessert

Dark Chocolate & Baileys Ganache, Candied Pistachios, Raspberry Sorbet

Moscato, Maculan Dindarello, Italy '24

£110 per person

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.