



23rd of June 2026

Presented by Mari Juhasoo from Mentzendorff

Aubergine Caviar Focaccia, Tomatoes, Onions & Basil

*Coteaux d'Aix En Provence – Roseblood d'Estoublon Blanc 2025
Grenache Blanc, Roussane, Marsanne, Rolle*

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Seared Cod, Fennel, Aioli & Sauce Vierge

*Coteaux d'Aix En Provence – Roseblood d'Estoublon Rosé 2025
Grenache, Syrah, Cinsault & Rolle*

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Grilled Lamb Rump, Roasted Courgettes, Olives & Mint

*Les Baux de Provence – Château d'Estoublon Rouge 2022
Organic - Syrah, Mourvèdre, Grenache noir.*

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Apricot Financier & Lavender Crème Fraîche

*Les Baux de Provence – Château d'Estoublon Rosé 2025
Organic - Cinsault, Grenache noir, Syrah, Mourvèdre, cépages blancs*

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4 Courses & 4 Wines Tasting Menu £75 per person

If you have an allergy or food intolerance, please inform your waiter.
A discretionary 13.5% Service Charge will be added to your bill. Prices include VAT



OFF SALES PRICES

Coteaux d'Aix En Provence – Roseblood d'Estoublon Blanc 2025 @ £ 18

A bright and expressive Provençal white, showing aromas of pear, white peach, lemon blossom and fresh Mediterranean herbs. The palate is lively and elegant, combining citrus freshness with gentle stone-fruit character and a soft mineral edge. Fresh, aromatic and well balanced through to a clean, vibrant finish.

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Coteaux d'Aix En Provence – Roseblood d'Estoublon Rosé 2025 @ £ 15.5

A pale, elegant Provençal rosé with delicate aromas of wild strawberry, white peach, pink grapefruit and fresh citrus. The palate is crisp and refreshing, with notes of red berries, stone fruit and a subtle herbal lift. Dry, refined and beautifully balanced, with a clean mineral finish.

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Les Baux de Provence – Château d'Estoublon Rouge 2022 @ £ 31

A refined organic red from Provence with aromas of black cherry, blackberry, plum, olive tapenade and wild garrigue herbs. The palate is smooth and savoury, with ripe dark fruit, gentle spice and supple tannins. Elegant, Mediterranean and well structured, with a long herbal finish.

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Les Baux de Provence – Château d'Estoublon Rosé 2025 @ £ 31

A sophisticated organic rosé with aromas of raspberry, white peach, citrus peel and delicate floral notes. The palate is fresh yet textured, combining red berry fruit, stone fruit and subtle Provençal herbs. Dry, polished and gastronomic in style, with a refined mineral finish.