

# A T R I U M

# W I N E F L I G H T

## Canapés

Hass avocado, fennel,  
Buddha's hand, tomato

**Rathfinny, Blanc De Noirs,**  
2020, Sussex, England

Artichoke barigoule,  
pickled vegetables, garden herbs

**Greywacke,**  
2023, Marlborough, New Zealand

Toasted fregola,  
marinated vegetables, pine nuts

**Laibach's Ladybird,**  
2022, Stellenbosch, South Africa

Sweetcorn, spring onion  
and herb risotto

**Axel Pauly, Mosel,**  
2024, Feinherb, Germany

Truffle hashbrown, celeriac,  
hen of the wood, aged balsamic

**Three Lions Plantagenet,**  
2024, Southern Australia

Vegan cheese, scone,  
garden plum jam

**Ferreira's Dona Antonia,**  
10 Year old, Douro, Portugal

Pineapple, finger lime,  
coriander, white rum

Chocolate torte,  
raspberry sorbet

**Casas del Bosque, Late Harvest,**  
2023, Casablanca Valley, Chile

Tea or coffee with petit fours

Tasting menu £130.00

Wine flight £97.50

*Please inform us if you have any dietary  
requirements. An optional 12.5%  
gratuuity will be added to your bill.*

*Wine 125ml, Sweet Wine 75ml*