



RENAIS

MONTH OF LOVE MENU

£55 per person, including an Emma Spritz.

Full drinks pairing | £25 per person

GRILLED OYSTER

Champagne Sauce | Caviar

Emma Spritz

*Renaiss Gin | Chablis Wine | Elderflower | Lemon Juice
Double Dutch Soda Water*

ROASTED FIGS

Almond Cream | Burrata | Hot Honey
Optional extra course, £5 supplement

Renaiss Bee's Knees

Renaiss Gin | Honey | Lemon Juice | Fino Sherry

WILD-FARMED BLACK TRUFFLE TORTELLINI

Chanterelles | Ceps | Crème Fraîche

Mirabeau, Etoile, Côtes de Provence, France, 2019

CHATEAUBRIAND

15-Hour Wagyu Chips | Seasonal Greens
Optional upgrade to Côte de Boeuf - £15

Renaiss Negroni Fraise

Renaiss Gin | Aperol | Belsazar White Vermouth | Strawberry

To be served in between the main and dessert

HOT BAKED APPLE CAKE

Apple Caramel | Vanilla Ice Cream

Veuve Clicquot, Yellow Label, Champagne, France, NV



**ALLERGEN
INFORMATION**
Scan the QR code to
view allergen details

MAISON
MIRABEAU

Veuve Clicquot

All prices include VAT and a discretionary 13.5% service charge will be added to your bill.