

Meet the Producer

Fred & Clement Giachino, the brothers from Savoie are in the house, and the all evening will be tutored by the vigneronns themselves

Saturday 21st October at 7.30pm. £85/pers

Pre Paid Tickets Only.

- Giachino's Dinner Menu -

Toast of Fera fish

Don Giachino, Cremant de Savoie NV

Citrus cured sea trout, pickled egg & wasabi

AOP, Apremont 2015

Pheasant breast, burnt corn purée & hispi cabbage

VDF, Marius & Simone 2015

Perthshire venison, chanterelles & butternut squash purée

AOP, Mondeuse 2016

Wet pear & almond cake, clotted cream

AOP Roussette de Savoie 2015

Game may contain shot .

Please refer to us for information relating to allergens.

12.5% service charge will be added at your discretion. VAT included in prices.