

# Chef's Table

## DOMAINE CHANSON WINE DINNER

With roots stretching back to 1750, Domaine Chanson brings Burgundy's heritage alive in every glass. Its vineyards, shaped by place and craft, yield wines that are as thoughtful as they are refined: seamless textures, expressive fruit and complex layers invite you to pause, reflect, and savour. Under the guidance of Vincent Wallays, Domaine Chanson's export director, who illuminates origin and nuance with clarity and warmth. Each wine leads naturally to the next, unfolding alongside courses conceived by our culinary director, Martyn Nail, whose artistry amplifies flavour, tone and texture, bringing harmony between each course and glass of wine. This is not merely a dinner, it is a dialogue between vineyard and kitchen, terroir and table, London and Burgundy. It invites you to explore, appreciate and connect.

WEDNESDAY, NOVEMBER 26, 2025

£225 PER PERSON

# Domaine Chanson

## CANAPÉS SELECTION

Domaine Chanson, Chablis, 2023

## SALMON GRAVLAX, POTATO GALETTE, CRÈME FRAICHE, CAVIAR

Domaine Chanson, Rully Blanc, 2022

## CORNISH TURBOT A LA NORMANDE

Beaune Clos de Mouches, 1<sup>er</sup> Cru Blanc, 2018

Corton Vergennes, Grand Cru, 2021

## FILET OF SIKI VENISON, PUMPKIN PUREE, CEPS, CHESTNUTS AND TRUFFLE JUS

Beaune Clos de Mouches, 1<sup>er</sup> Cru Rouge, 2017

Clos L'Eveque, 1<sup>er</sup> Cru, Mercurey Rouge, 2022

## CHEESE SOUFFLÉ, MUSTARD SAUCE

Chambertin Clos de Beze, Grand Cru, 2011

## TEA, COFFEE & PETITS FOURS