

SUNDAY 25 JULY
€55 PER PERSON

A LA RusSE
WINDSOR

MEDITERRANEAN WINES: TASTING & PAIRING

Pissaladière, Pan con tomate & Grilled goat's cheese croustes
2016 Tresor Cuvée Gran Reserva Cava, Pere Ventura, Spain

Tiger prawn tails cooked with garlic, white wine & parsley cream
fresh mussels / white wine, shallot & garlic cream
Picpoul de Pinet, Réserve de la Roquemolière

Fritto misto (squid, whitebait, monkfish & courgettes)
Côtes de Provence Rosé, Comte de Provence, La Vidaubanaise, France 2020
& Vermentino di Bolgheri, Guado al Tasso, Marchesi Antinori

Duo of lamb cutlet & venison steak
tomato, thyme & peppercorn jus
2017 Prior Scala Dei, Priorat &
La Bastide Blanche Organic, Bandol

Cannoli Siciliani or Crème Caramel
Passito di Noto, Sicilia



a discretionary 12% gratuity will be added to your bill
Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.