



**LAURENT-PERRIER**  
CHAMPAGNE & SEAFOOD TERRACE

**Menu**

Artisan sourdough with scallop roe butter - 3  
 Whitebait, wild garlic aioli & lemon (GF) - 6  
 Exmoor caviar (20g), roasted white chocolate & blinis - 50  
 Lindisfarne oysters (3) with Laurent-Perrier vinaigrette (GF) - 10

Bleikers smoked salmon, walnut bread, horseradish & capers (GF\*) - 11/17  
 Laurent-Perrier Champagne & seafood chowder - 9  
 Hot-smoked chalk stream trout, gem lettuce & Caesar dressing (GF\*) - 14/20  
 Poached halibut, creamed mash, dill & sea vegetables (GF\*) - 24  
 “Fish Finger Sandwich” - crumbed haddock, sourdough & house slaw - 12  
 Whitby crab, rarebit & brioche - 16

Triple cooked chips, seaweed salt & miso mayonnaise (GF) - 5

***Seafood platter (GF\*) - 60***

Our seafood platter is designed for two people to share, and contains the following:

Lobster bruschetta & citrus curd  
 Bleikers smoked salmon, walnut bread & horseradish  
 Tiger prawns, crayfish & marie rose  
 Whitby crab, gem lettuce & caesar dressing  
 Heritage potato, oyster dust & shallot salad

***Why not add***

Seafood platter with a bottle of Laurent-Perrier Brut NV - 120  
 Seafood platter with a bottle of Laurent-Perrier Rosé - 155

**Desserts**

Artisan cheese from The Courtyard, fig chutney & fruit crisps (GF) - 12  
 Lemon posset, English strawberries, basil & black pepper - 6  
 Yorkshire rhubarb, white chocolate cremeux & shortbread - 7  
 Sea shell chocolates (GF) - 5

Please note, we are currently only accepting card payments. We do not permit smoking at the tables, please ask a member of staff who will direct you to the smoking area.

In association  
with



GF – Gluten Free. Any dishes indicated GF\* can be altered to be gluten free

Please note that we add a 5% service levy to all accounts, with 100% of this charge being distributed to staff. If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain a variety of allergens. As a result traces of these could be found in other products served here. Due to the limited menu, some dishes are not able to be adapted to cater for dietary requirements. VAT will be charged at the prevailing rate.



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### WINE LIST

#### - SPARKLING WINE -

	125ml	175ml	Bottle	Magnum (1.5l)
<b>LAURENT-PERRIER, LA CUVÉE BRUT CHAMPAGNE</b> Subtle citrus, toast and spice in this perfectly balanced Champagne. With a strong structure giving the wine good food compatibility with fine fish dishes and delicate seafood.	10	-	60	115
<b>LAURENT-PERRIER, CUVÉE ROSÉ CHAMPAGNE</b> Cuvée Rosé is Iconic. A wonderfully refreshing aperitif, with a broad range of berry fruit on the nose. It pairs well with a variety of dishes including fish.	15	-	95	-
<b>GRAND SIÈCLE BY LAURENT-PERRIER</b> Grand Siècle is created by choosing not one, but three exceptional vintage years which complement each other perfectly. Has notes of citrus and honey, with a lasting sensation of freshness, and a persistent yet elegant finish. Pairs with the most refined dishes, particularly seafood.	-	-	175	-
<b>LAURENT-PERRIER BLANC DE BLANCS, BRUT NATURE</b> 100 Chardonnay with no dosage. Laurent-Perrier has always selected Chardonnay as the dominant grape variety in all its white Cuvées. This brings a stunning rich, complex flavour to the Champagne	-	-	-	200

#### - WHITE WINE -

	125ml	175ml	250ml	Bottle
<b>13. GAVI DI GAVI, FRATELLI ANTONIO, PIEDMONT, ITALY</b> Crisp, white pear & orchard flowers flavours. Made from the Cortese grape, and grown in the Piedmont region to the north of Italy.	7	9.75	12.75	38
<b>5. SAUVIGNON BLANC, "ANA", ERADUS, MARLBOROUGH, NZ</b> Bursting with aromas of citrus fruit, gooseberries and cut grass. Crisp Acidity and a punchy finish.	7	9.75	12.75	38
<b>15. ALBARINO, ADEGAS GALEGAS, PAZO LA MAZA, SPAIN</b> Perfect wine to accompany seafood, grown in the Rias Baixas region on the Atlantic coast. Refreshing, Intense with a beautiful citrusy finish.	8.5	11.5	16	45
<b>24. MUSCADET SUR LIE, JF GUILBAUD, LOIRE, FRANCE</b> Perfect balance of tropical notes, fresh jasmine flowers & stony minerality. A timeless classic to pair with fish!	7.5	10	13.5	40

#### - RED WINE -

	125ml	175ml	250ml	Bottle
<b>52. RIOJA CRIANZA, BODEGA ZUGOBER, SPAIN</b> Rich plum, dark cherry fruit & warm spices. The Crianza has a long lasting finish with a beautiful balance of tannins & acidity.	6	8.5	11.5	35
<b>65. MALBEC, RUCA MALEN, MENDOZA, ARGENTINA</b> With vibrant, cherry-plum notes and a spicy, liquorice finish, this wine is moreish and delicious.	7.5	11	14	40

#### - ROSE WINE -

	125ml	175ml	250ml	Bottle
<b>42. SOURCE GABRIEL, PROVENCE ROSE, FRANCE</b> A superb rosé, delicate aromas of white blossom, rose petals and strawberry on the nose.	6	8.5	11	32

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