

SUPPER CLUB

BY DIEGO CARDOSO & DIEGO JACQUET

Percy & Founders • 25th April 2017 • 7PM

CANAPÉS BY CARDOSO & JACQUET

Black pudding croquettes, squid & tomato
Citrus cured sea trout, keta, wasabi mayo

ABA Pisco Sour

STARTER BY JACQUET

Ox tongue

2014 Catarratto, Barraco, Sicily, ITA

MID BY CARDOSO

Smoked ricotta & burrata tortellini, tomatoes,
broad beans & asparagus, toasted pumpkin seeds
2014 Trebbiano d'Abruzzo, Emidio Pepe, Abruzzo, ITA

MAIN BY JACQUET

Asado 2017

Flank steak, morels, oats & bone marrow, BBQ glaze
2011 Cahors "Les Laquets", Cosse Maisonneuve, South West, FRA

PUDDING BY CARDOSO

Blood orange meringue pie, fennel seeds & rhubarb
2014 Icewine, Prié Blanc, "Chaudelune", Caves de Morgex, Valle d'Aosta, ITA

£45PP

£85PP WITH PAIRED WINE