

LA GRANDE BOUFFE: Henry Harris & Alex Jackson cook Paul Bocuse

Wednesday 21st of March

Petit Negroni

Gin, Campari, Sweet Vermouth & Abricot

5.5

Gougères

Saucisse en Croûte Forestière

Brain Beignets & Sauce Gribiche

Velouté of Tarbais Beans & Scallops

Lamb Cutlets Pompadour, Sauce Perigueux

Artichoke Stuffed with Sweetbreads,

Lentils, Madeira Truffle Sauce

St. Marcellin, Frisée Salad

Mousse au Chocolat, Armagnac Chantilly

£55

WINES SELECTED BY THE TEAM

WHITE: 2015 Macon Chardonnay, La Cadole, Burgundy, Chardonnay

7/28/42

RED: 2016 Hautes-Côtes de Beaune, Santini Frères, Burgundy, Pinot Noir

9/40/58

NEXT GRAND BOUFFE: 24th of April

How to eat a Peach...with Alex Jackson & Diana Henry - £ 45pp

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Please let us know if you have any allergen or dietary requirements