

CHEF'S TASTING MENU
SAMPLE MENU

MENU

APPETISER

**CHILLED PEA AND MINT
SOUP**

lemon and pine nut ricotta

STARTER

FILLET OF MACKEREL

smoked haddock and red
pepper cannelloni, truffle
mayonnaise

MAIN COURSE

LAMB RUMP SOUS VIDE

garlic and shallot confit,
olive gnocchi, carrot puree,
spring greens, blackcurrant
jus

DESSERT

"COOKIES AND ICE CREAM"

chocolate sable, honey ice
cream, vanilla siphon

CHEESE COURSE

**SOMERSET BRIE AND
BLACKSTICKS BLUE**

homemade tomato and
gooseberry chutney,
assorted biscuits

£26.00
PER PERSON

WINE SELECTION

APPETISER

ECHEVERRIA UNWOODED CHARDONNAY, Chile (75ml) **£1.90**
*Silky and vibrant on the palate with aromas of pineapple, melon and
exquisite citrus notes*

STARTER

TRIMBACH RIESLING RESERVE, France (75ml) **£2.30**
*Balanced and dry wine with fantastic mineral undertones and delicate
citrus flavours*

MAIN COURSE

BERTON VINEYARDS BLACK SHIRAZ, Australia (175ml) **£5.50**
*Stunning and powerful red wine with rich and succulent black fruit
flavours*

or

ANT MOORE PINOT GRIS, New Zealand (175ml) **£5.60**
*A great combination of creamy Pinot Gris characters and a fresh, dry
finish*

DESSERT

FUSTA NOVA MOSCATEL, Spain (75ml) **£2.90**
*Pale gold dessert wine with floral aromas and a delightful smooth and
delicate finish*

or

VOUVRAY, FRANCE (75ml) **£1.50**
*A medium-dry white wine from the Loire Region, deliciously delicate
with subtle fruit flavours*

CHEESE COURSE

TAYLOR'S LATE BOTTLED VINTAGE PORT, PORTUGAL (50ml) **£3.60**
Rich and fruity classic port, a perfect accompaniment to cheese

or

OPAL RIDGE SHIRAZ- CABERNET (75ml) **£1.60**
Soft, easy drinking wine with aromas of spice and black pepper