

# GRAND CRU – TASTING MENU

*Available Tuesday – Saturday Evenings only*

In an effort to guarantee the best possible experience we kindly request that this menu should be taken by the entire table.

## **Six Course Menu 60** Optional Wine Flight 32

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### **Amuse Bouche**

'Ita' Prosecco, Vino Spumante Brut, Italy



### **Wasabi Horseradish Mousse with Beetroot and candied Cashew Nuts**

Fiano, Carlomagno, Puglia, Italy



### **Pan-seared Scallops with Saffron Risotto and Crab Bisque**

Bianco Nieva, Rueda, Verdejo, Spain



### **Pink Grapefruit and Campari Sorbet**



### **Fillet of Beef with Wild Mushroom Duxelle and crisp Roscoff Onion Madeira Jus and White Truffle Oil**

Gouguenheim 'Reserve' Malbec, Mendoza, Argentina

or

### **Pan-seared Fillet of Hake with Parsnip Puree and Samphire Mussels in Garlic and Dijon Mustard Velouté**

Les Argelieres, Viognier, Pays d'Oc, France



### **Dark Belgian Chocolate Parfait with Milk Chocolate Ganache Caramelised Bananas with Woodford Reserve and Peanut Brittle**

Casa Silva Semillon Gewurztraminer, Chile

or

### **Artisan Cheese Selection, Fruit Chutney and Biscuits**

(as an extra course 8.50)

Taylors – Late Bottled Vintage Port 2012