

# GRAND CRU – TASTING MENU

*Available Wednesday – Saturday Evenings only*

## **Six Course Menu 70**

Optional Wine Flight 35

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### **Amuse Bouche**

'Ita' Prosecco, Vino Spumante Brut, Italy



### **Tomato Tarte Tatin with Feta, Basil Pesto and toasted Pine Nuts**

Fiano, Carlomagno, Puglia, Italy



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

Bianco Nieva, Rueda, Verdejo, Spain



### **Lemon and Limoncello Sorbet**



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

Gouguenheim 'Reserve' Malbec, Mendoza, Argentina

or

### **Lemon Sole with Crayfish Tails Vermouth and Saffron Beurre Blanc**

Les Argelieres, Viognier, Pays d'Oc, France



### **Dark Belgian Chocolate Fondant Salted Caramel Ice Cream and Candied Hazelnuts**

Campbells Rutherglen Muscat, Australia

or

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

(as an extra course 8.50)

Taylors – Late Bottled Vintage Port 2016