

GRAND CRU – TASTING MENU

Available Wednesday – Saturday Evenings only

Six Course Menu 75

Optional Wine Flight 35

Amuse Bouche

GRAND CRU Prosecco Brut, Veneto, Italy



Ham Hock and Guinea Fowl Terrine with Parsnip Remoulade and spiced Pineapple Ketchup

Les Argelieres, Viognier, Pays d'Oc, France



Pan-seared Scallops with Basil Risotto and Langoustine Bisque

Freedom Cross, Chenin Blanc, Franschhoek, South Africa



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

Pan-seared Fillet of Hake with Chorizo and Butterbean Cassoulet Cherry Tomato and Parsley Pistou

Albarino Bernon, Bodegas Aquitania, Rias Baixas, Spain



Belgian Chocolate Delice with caramelised Banans Passionfruit Coulis and Coconut Ice Cream

Campbells Rutherglen Muscat, Australia

or

Artisan Cheese Selection, Tomato Chutney and Biscuits

(as an extra course 8.50)

Taylors – Late Bottled Vintage Port 2017