

EST.
CHARLOTTE'S PLACE
1984

Tasting Menu

Spiced Aubergine . Fennel Seed

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Grilled Lettuce Hearts . Goats' Cheese Purée . Hazelnut
Bandol Rosé . Domaine de la Suffrene . Provence . France

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Confit Salmon . Celeriac . Brixham Crab
Valpolicella . La Giarretta . Veneto . Italy

OR

Cep Risotto . Stracchino . Black Onion Seeds
Les Lesc Blanc . Cave de Plaimont . South West . France

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Glazed Pork Belly . Jerusalem Artichoke . Garlic & Watercress
Sangiovese di Toscana . Caparzo . Tuscany . Italy

OR

Roasted Cauliflower . Yeast . Golden Raisins
Nosiola . Pojer & Sandri . Trentino . Italy

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Cheeses from Cheddar Deli . Pickled Pear . Homemade Crackers (+£6 per person)

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Caramelised Apple . Cinnamon Crumble . Custard Ice Cream

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Milk Chocolate Delice . Dark Chocolate Sorbet . Cocoa Butter & Lime
Monastrell . Jumilla Dulce . Murcia . Spain

Lunch £34 per person

Dinner £42 per person

Tasting Menu to be taken by the entire table

Wine pairing at additional £28 per person