

The Summerhouse *Winemaker Dinner*

5 course tasting menu paired with Mount Pleasant Estate Wines

Amuse Bouche

Glass of Moët Chandon, Imperial Brut



Seared sesame tuna, shaved fennel and citrus salad

2011 Lovedale Semillon, Mt. Pleasant



Seared scallop, saffron & pernod vegetables,
samphire & Kasava crisps
2007 Cellar Aged Elizabeth Semillon, Mt. Pleasant



Spiced pork belly, caraway carrots, star anise jus
2014 Philip Shiraz, Mt. Pleasant



Daube of beef bourguignon, horseradish mash
2015 Maurice O'Shea Shiraz, Mt. Pleasant



Lemon polenta cake, mulled poached pear,
spiced ginger ice cream
Coffee or tea

A 12.5% discretionary service charge will be added to your bill.

£50 per person / bookings essential

To book a table call 020 7286 6752
or email info@thesummerhouse.co