

THE POTTING SHED

ALFRED ENDERBY PRODUCERS DINNER

Alfred Enderby smoked salmon, Exmoor caviar, pickled cucumber
and shallots, dill, oyster crème fraîche, rye crackers

*Picpoul de Pinet, Jadix, La Cave de L'Omarine, Languedoc,
France 2016*

Alfred Enderby poached haddock with mussels,
samphire and a Champagne beurre blanc

Chardonnay, Iona, Eligin, South Africa 2016

Roasted lamb neck, crispy lamb belly and shoulder, Roscoff onion,
wild garlic and Soubise sauce

Bourgogne Rouge, Laforet, Joseph Drouhin, Burgundy, France 2015

Baron Bigod éclair, Parmesan and truffle

*Cahors Malbec, La Chapelle du Clos, Clos Triguedina, Cahors,
France 2012*

Raspberry poached rhubarb, pistachio financier
and whipped custard

Château Petit Vedrines, Sauternes Bordeaux, France 2013

We hope you enjoy your meal. Tim & Kit Kemp

All prices are inclusive of VAT

A discretionary 12.5% charge will be added to your bill

For more information on allergens or dietary requirements, please speak to one of the team