



English wine and food pairing
with Mark Hix and Lyme Bay Winery
June 5th 6.30pm

On arrival

Jersey rock oyster
Brut NV

Mini dishes

Poismole with Portland crab and chilli
Sandbar 2016

Shaved Wye Valley asparagus
with soft boiled quails' egg and pennywort
Bacchus Block 2017

Lyme Bay scallop
with crispy 'HIX cure' smoked salmon
Chardonnay 2016

Oakchurch Farm strawberry and elderflower mess
Sparkling Rose NV