

Wine experience menu £140 PP
(Minimum of 6 guests)

AMUSE BOUCHE

Porte Noire "Petite Porte" Blanc de Blanc NV

King prawn vol-au-vent,
Pickled carrots, caper & raisin puree, samphire

STARTERS

Domaine des Brosses Sancerre 2018

Severn and Wye smoked salmon
Severn and wye smoked salmon, avocado puree, shaved fennel, coriander

Goat cheese salad
Mixed leaves, soft French goat cheese, apple caviar, candied walnuts, croutons

MAINS

Jean-Marc Burgaud Morgon "Les Charmes" 2020

Corn Fed Chicken Breast
Pea puree, peas, confit shallots, baby gem, Parisian gnocchi, crispy bacon, jus, mint oil

Crozet Risotto
Green and yellow courgettes, peas, goat cheese, puffed potatoes, pea shoot

CHEESE SELECTION

Sandeman 10Yr Port

Colston Bassett Stilton
A classic English blue cow's milk cheese from Nottingham. Lovely balance between creamy and tangy, salty flavours

Tomme de Savoie
A semi-soft cow's milk cheese from Val d'Iserre. Fresh, yoghurt paste surrounded by an earthy rind

Tomme Chambrouze
A goat's milk cutting cheese from the Beaujolais hills, France. Clean and fresh when young, developing richer flavours as it matures

DESSERTS

Château Delmond Sauternes 2018

Tarte pear bourdaloue
Parisian pear & almond tarte served with vanilla ice cream