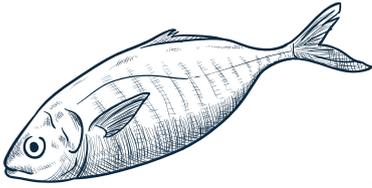


THE SHURLOCK INN

by RAREBREED DINING



An Evening With Jeroboam Trade

Wines around the world, a vinous journey from Marlow to Mendoza.

£80 per person

Amuse Bouché

FILLET STEAK TARTARE BITE
with Caviar & Herb Emulsion (m,f,sd,g)



WINE PAIRING
N.V. Harrow & Hope Brut Reserve, Marlow, Berkshire 125ml

To Start

HOME CURED & SMOKED SEABASS
Flaked Toasted Almonds, Lemon Gel, British Beer Crackers (f,n,g)

WINE PAIRING
Albarino, La Trucha, Rias Baixas, Spain 175ml

For Mains

PAN SEARED DUCK BREAST
Crispy Cavalo Nero, Parsnip Puree, Beetroot Gel, Duck Jus (d/sd)

WINE PAIRING
Achaval-Ferrer Merlot, Mendoza, Argentina 175ml

Dessert

POACHED PEAR
Caramel, Spiced Biscuit, Cinnamon Ice Cream (d/g/sd)

WINE PAIRING
Royal Tokaji Late Harvest, Royal Tokaji Wine Company, Hungary 125ml



Before ordering, please speak to our staff if you have a food allergy or intolerance
A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT.

Please see below our allergen code which represents what allergens are in specific dishes:

Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy (d) Molluscs (mol) Mustard (m) Nuts (n)
Peanuts (pn) Sesame Seeds (ss) Soya (s) Sulphur (sd)