

# Mid-Spring Tasting Menu

*Wine pairings available for purchase on the day £35pp*

## Dish 1

Pressed carrot terrine with  
caviar & cultured cashew  
(df) (gf) (contains nuts)



## Pair with

Muses Estate  
Assyrtiko  
GREECE

## Dish 2

Torched makerel with  
preserved rhubarb, beetroot  
& buttermilk (gf)



## Pair with

Cleto Chiarli  
`Vigneto Cialdini` Lambrusco  
ITALY

## Dish 3

Pork collar with lemon &  
potato boulangere, wild garlic  
& pea (gf)



## Pair with

Azienda Francesco  
Tornatore Etna Rosso  
ITALY

## Dish 4

Goat's cheese sorbet with  
strawberries & pink pepper  
(v) (gf)



## Pair with

Simpsons Wine Estate  
Railway Hill Rose  
ENGLAND

## Dish 5

Banana & dark chocolate  
millefeuille with rum caramel  
& almond praline  
(v) (gf) (contains nuts)



## Pair with

Chambers Rosewood  
Rutherglen Muscat  
AUSTRALIA

