

VEGETARIAN TASTING MENU EVENINGS ONLY

Our tasting menus are for the whole table only.

APPETISER

With Homemade Flavoured Breads

BEETROOT

Honey Roasted Beet Root & Potato Salad, Leaves,
Free Range Garlic Mayonnaise, Crispy Shallot
2007 Gruner Veltliner, Spiegel, Weingut Rabi, Austria

PUMPKIN & GOATS CHEESE

Roasted Pumpkin & Ticklemore Goats Rissotto,
Hazelnuts & Sage Pesto
2009 Viognier, Domaine de Durban, Rhone

RED PEPPER

Twice Baked Red Pepper Souffle, Olives, Confit Tomato
2010 Negroamano, IGT Puglia Italy

MUSHROOM

Mushroom, Spring Onion & Spiced Potato Frittata,
Onion Fritter, Creamed Artichokes, Raisins, Pinenuts & Spinach, Poached
Free Range Egg
2010 Cabernet Franc, Oveja Hegra, Carmenere, Chile

CHEESE FROM THE TROLLEY

Three Wines

LEMON

Lemon Eton Mess – Lemon & Vanilla Panna Cotta, Lemon Sorbet, Lemon
Curd,
Lemon Jelly, Meringue, Honeycomb
2004 Ch. Pontac Loupiac, France

**Six Courses Fifty Pounds per Person
Including Wine Eighty Pounds per Person**

TASTING MENU EVENINGS ONLY

Our tasting menus are for the whole table only.

APPETISER

With Homemade Flavoured Breads

SMOKED TROUT

Bowdens Farm Smoked Trout, Potato Salad, Leaves,
Free Range Garlic Mayonnaise

2007 Gruner Veltliner, Spiegel, Weingut Rabi, Austria

PUMPKIN & GOATS CHEESE

Roasted Pumpkin & Ticklemore Goats Rissotto,
Hazelnuts & Sage Pesto

2009 Viognier, Domaine de Durban, Rhone

SCALLOPS

Pan Fried Scottish Scallops, Billet Made Apple
Black Pudding, Cauliflower Puree

2010 Sauvignon Blanc, Fault Line, Marlborough, New Zealand

DUCK

Roasted Duck Breast, Crispy Confied Duck Leg, Duck Hash, Pan Fried
Free Range Duck Egg, Pickled Onions

2010 Cabernet Franc, Oveja Hegra, Carmenere, Chile

CHEESE FROM THE TROLLEY

Three Wines

LEMON

Lemon Eton Mess – Lemon & Vanilla Panna Cotta, Lemon Sorbet, Lemon
Curd,

Lemon Jelly, Meringue, Honeycomb

2004 Ch. Pontac Loupiac, France

**Six Courses Fifty Five Pounds per Person
Including Wine Eighty Five Pounds per Person**