

Wine Tasting Menu

Canapés

Chicken liver paté / caramelised figs / toasted brioche

Crab & avocado sushi roll / wasabi

Wild mushroom ragout / tarragon / vol au vents

Valdivieso Brut Sparkling N.V.

Starter

Smoked duck breast / black forest cherry / mushroom / truffle oil

Valdivieso Single Vineyard Pinot Noir 2016

Middle Course

Seared Jersey scallops / date purée / carrot & cumin / coriander

Valdivieso Single Vineyard Wild Ferment Sauvignon Blanc 2015

Main Course

Tasting of beef / kohlrabi / Pommes Anna / garlic crisps /
shallot purée / veal jus

Caballo Loco Grand Cru 'Limari' Syrah 2014

Caballo Loco 2017

Dessert

Assiette of lemon / meringue / poached rhubarb

Valdivieso Botrytis Semillon Curico 'Eclat' 2013

Whilst many ingredients are listed in the descriptions, often some are not.
If you have any food allergies or concerns, please speak to one of our team who will be happy to help.
Some fish dishes may contain small bones