

Winter Tasting Menu

Jerusalem Artichoke

parmesan cream

Wine Match : Classic Reserve Sparkling Wine, Hattingley Valley, Hampshire, England

Icon Wine Match : Champagne Taittinger Brut Réserve, Champagne, France

Scallops

hand dived scallops with butternut squash and wild boar saucisson

Wine Match : 2015 Eden Valley Rousanne, Yalumba, Eden Valley, Australia

Icon Wine Match : 2015 Estate Chardonnay, Heggies Vineyards, Eden Valley, Australia

Beef

braised beef tortellini with 18 month aged mimolette and watercress

Wine Match : 2014 '2' Duas Castas, Herdade do Esporao, Alentejo, Portugal

Icon Wine Match : 2009 Riesling Cuvée Frédéric Emile, Trimbach, Alsace, France

Cornish Cod

herb crusted cod loin with lobster cannelloni and a lobster bisque

Wine Match : 2014 Aconcagua Pinot Noir, Montes Alpha, Aconcagua Costa, Chile

Icon Wine Match : 2014 Te Tera Pinot Noir, Martinborough Vineyards, New Zealand

Brecon Lamb

a loin of brecon lamb with pomme boulangère, braised crispy shoulder and a thyme infused jus

Wine Match : 2010 Eden Valley Shiraz/Viognier , Yalumba, Eden Valley, Australia

Icon Wine Match : 2010 Château Pontet-Fumet St Emilion Grand Cru , Bordeaux, France

Optional Cheese Tasting Plate £12

a selection of 4 cheeses from our trolley served with condiments and freshly baked biscuits

Wine Match : 2011 LBV Port, Taylors, 75ml, £5

Chantecler Apple

apple foam, apple sorbet and chateau de panisse olive oil

Soufflé

grand marnier soufflé with vanilla ice cream

Wine Match : 15 Years Old Madiera, Malvasia , Henriques and Henriques

Icon Wine Match : 20 Year Old Liqueur Muscat, Skillogalee, Clare Valley, Australia

£75 per person

add £45 for matched wines

add £59 for Icon matched wines