

# Winter À la Carte Menu

## To Start

### Scallops £14

hand dived cornish scallops with confit butternut and wild boar saucisson

Wine Match : 2015 Eden Valley Rousanne, Yalumba, Eden Valley, Australia, 125ml, £5

Icon Wine Match : 2009 Riesling Cuvée Frédéric Emile, Trimbach, Alsace, France, 125ml, £11

### Beef £12

braised beef tortellini with eighteen month aged mimolette and watercress

Wine Match : Classic Reserve Sparkling Wine, Hattingley Valley, Hampshire, England, 100ml, £8

Icon Wine Match : Champagne Taittinger Brut Réserve, Champagne, France, 100ml, £10

### Roscoff Onion £12

roscoff french onion soup with twenty four month aged comté

Wine Match : 2015 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux, 125ml, £7

Icon Wine Match : 2015 Le Dauphin d'Olivier Blanc, Pessac-Léognan, Bordeaux, 125ml, £9

### Beetroot & Eel £12

a tartare of beetroot and eel with saltbaked beetroot and horseradish

Wine Match : 2015 Sauvignon Blanc, Grove Mill, Marlborough, New Zealand, 125ml, £5.00

Icon Wine Match : 2014 Sancerre, Ch. de Fontaine Audon, Langlois-Chateau, Loire, France, 125ml, £8

### Pâté en Croûte £12

pork, chicken and foie gras pâté en croûte with pickled baby vegetables

Wine Match : 2014 Chardonnay, Montes Alpha, Casablanca, Chile, 125ml, £6

Icon Wine Match : 2016 Bannockburn Chardonnay, Felton Road, Central Otago, New Zealand, 125ml, £9

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## To Follow

### **Duck £26**

a pithivier of duck with foie gras cream and truffled turnips

Wine Match : 2010 Eden Valley Shiraz/Viognier , Yalumba, Eden Valley, Australia, 175ml, £8

Icon Wine Match : 2013 Single Vineyard 'Veto' Cabernet Sauvignon, Jim Barry, Coonawarra, Australia, 175ml, £10

### **Cornish Monkfish £26**

roast monkfish with chickpea and ras el hanout spices

Wine Match : 2015 Eden Valley Rousanne, Yalumba, Eden Valley, Australia, 175ml, £8

Icon Wine Match : 2016 Bannockburn Chardonnay, Felton Road, Central Otago, New Zealand, 175ml, £14

### **Brecon Lamb £29**

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

Wine Match : 2014 The Trinity, Trinity Hill, Hawkes Bay, New Zealand, 175ml, £9

Icon Wine Match : 2012 Brunello di Montalcino, Fattoria dei Barbi, Tuscany, Italy, 175ml, £18

### **Cornish Cod £29**

herb crusted cod loin with lobster cannelloni and a lobster bisque

Wine Match : 2015 Eden Valley Rousanne, Yalumba, Eden Valley, Australia, 175ml, £8

Icon Wine Match : 2014 Te Tera Pinot Noir, Martinborough Vineyards, New Zealand, 175ml, £10

### **Salt Baked Celeriac £22**

salt baked celeriac with a black perigord truffle risotto

Wine Match : 2013 Fiano di Avellino 'Bechar', Caggiano, Campania, Italy, 175ml, £10

Icon Wine Match : 2015 'FMC' Chenin Blanc, Ken Forrester, Stellenbosch, South Africa 175ml, £16

### **Sweetbreads £23**

veal sweetbreads with confit lemon and pomme fondant

Wine Match : 2012 Chateau Croix Mouton, Bordeaux Supérieur, Bordeaux, France, 175ml, £7

Icon Wine Match : 2010 Château Pontet-Fumet St Emilion Grand Cru , Bordeaux, France, 175ml, £12

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## To Finish

### **Soufflé £10**

grand marnier soufflé with vanilla ice cream

Wine Match : 2016 Noble Wrinkled Riesling, d'Arenberg, McLaren Vale, Australia, 50ml, £5

Icon Wine Match : 2009 Carmes de Rieussec, Chateau Rieussec, Bordeaux, France, 50ml, £6

Icon Wine Match : 1998 Château d'Yquem, Sauternes, Bordeaux, Bordeaux, France, 50ml, £35

### **Paris Brest £10**

a classic french dessert of choux pastry filled with praline infused cream

Wine Match : 2016 Masters Botrytis Semillon, Peter Lehmann, Barossa, Australia, 50ml, £4

Icon Wine Match : 2015 Trockenbeerenauslese, Hopper, Burgenland, Austria, 50ml, £8

### **Chocolate £10**

milk and dark chocolate mille-feuille with white chocolate ice cream

Wine Match : Wine Match: 'El Candao' Pedro Ximenez, Valdespino, Jerez, Spain, 50ml, £5

Icon Wine Match : 20 Year Old Liqueur Muscat, Skilloogalee, Clare Valley, Australia, 50ml, £5

### **Lemon & Basil £10**

a lemon and basil meringue with a basil sorbet

Wine Match : 2014 'FSW 8B' Botrytis Viognier, Yalumba, Wrattenbully, South Australia, 50ml, £5

Icon Wine Match : 2004 Icewine Vidal, Inniskillin, Niagara Peninsula, Canada, 50ml, £15

### **Cheese £15**

a selection of 5 exceptional French cheeses from our trolley  
served with condiments and freshly baked biscuits  
(additional cheeses are £2 each)

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

Wine Match: 2002 Taylor's Quinta de Vargellas Vintage Port, 75ml, £7

Icon Wine Match : 2000 Dows Vintage Port, 75ml, £18

Icon Wine Match : 2009 Carmes de Rieussec, Chateau Rieussec, Bordeaux, France, 50ml, £6