

8 Course Tasting Menu

Asparagus Veloute

wild garlic

Wine Match : 2014 Château Fondarzac Blanc, Entre-deux-Mers, Bordeaux

Avocado

avocado roll, confit lemon and sea herbs

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

Pertuis Asparagus

trompette - sauce vin jaune

Wine Match : 2012 Hautes Côtes de Nuits Blanc, Clos St Philibert, Méo-Camuzet

Pea & Morels

a risotto of pea and morels

Wine Match : 2016 Pinot Noir, Hush Heath, Kent, England

Spiced Aubergine

artichoke and tomato salsa

Wine Match : 2013 Single Vineyard 'Veto' Cabernet Sauvignon, Jim Barry, Coonawarra, Australia

Pickled Beetroot

endive

Wine Match : Code Rouge Sparkling Wine, Gerard Bertrand, Languedoc, France

Chantecler Apple

apple foam, apple sorbet and chateau de panisse olive oil

Strawberry and Rhubarb

Wine Match : 2016 Masters Botrytis Semillon, Peter Lehmann, Barossa, Australia