



Aperitifs

Pear Martini	£10
Taittinger Brut Reserve	£10
2006 Comtes de Champagne Blanc de Blanc, Taittinger, 100ml	£25

To Start

Orkney Scallop

jerusalem artichoke, paris brown mushroom, fennel seed

Wine Match: 2016 Chardonnay, Montes Alpha, Aconcagua Valley, Chile, 125ml | **£6**

Icon Wine Match: 2016 Gimblett Gravels Chardonnay, Trinity Hill, New Zealand, 125ml | **£8**

Truffled Celeriac Veloute

shallot, almond

Wine Match: 2017 `Dragon` Langhe Bianco, Luigi Baudana, Piemonte, Italy, 125ml | **£6**

Icon Wine Match: 2015 Albariño, Ferdinand, Lodi, California 125ml | **£10**

Porthilly Rock Oysters

cucumber, dill, iced fennel

Wine Match: NV Code Rouge, Crémant de Limoux, Gerard Bertrand, Languedoc, France, 125ml | **£7**

Icon Wine Match: Taittinger Brut Reserve, Champagne, France, 100ml | **£10**

Seared Orchard Farm Pork Belly

shiitake mushroom, pickled seaweed

Wine Match: 2016 Marlborough Pinot Gris, Framingham, Marlborough, New Zealand, 125ml | **£6**

Icon Wine Match: 2012 `Wigan` Riesling, Peter Lehmann, Eden Valley, Australia, 125ml | **£7**

Cornish Mackerel

beetroot & backfat

Wine Match: 2015 Sea Monster, Wine Hooligans, Happy Canyon, California, 125ml | **£8**

Icon Wine Match: 2016 Old Vine Chenin Blanc, Stand Alone, Swartland, South Africa, 125ml | **£10**



To Follow

Roast Highland Wagyu Beef

with all the trimmings

Wine Match: 2015 Mendoza Malbec, Valentin Bianchi, Mendoza, Argentina, 175ml | £9

Icon Wine Match: 2015 Blackwell Shiraz, St Hallet, Barossa Valley, Australia, 175ml | £14

Truffle & Thyme Glazed Whole Roast Chicken for 2

carved at the table with all the trimmings

Wine Match: 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile, 175ml | £8

Icon Wine Match: 2017 Pinot Noir, Stand Alone, Hemel-en-Aarde Ridge, South Africa, 175ml | £16

Roast Cauliflower

apple, raisin, hafod cheddar

Wine Match: 2015 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux, France 175ml | £10

Icon Wine Match: 2014 Le Dauphin d'Olivier Blanc, Pessac-Léognan, Bordeaux, France, 175ml | £13

Preseli Mountain Lamb

loin, bbq rib & shoulder, smoked aubergine, mint, yoghurt

Wine Match: 2016 Cabernet Sauvignon, Montes Alpha, Aconcagua Valley, Chile, 175ml | £8

Icon Wine Match: 2015 Cabernet Sauvignon, Petaluma, Coonawarra, Australia, 175ml | £11

Cornish Halibut

carrot, cavolo nero

Wine Match: 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile, 175ml | £8

Icon Wine Match: 2017 Pinot Noir, Stand Alone, Hemel-en-Aarde Ridge, South Africa, 175ml | £16



To Finish

Apple Tart

caramel, green apple sorbet

Wine Match: 2015 Symphonie de Novembre `Jurançon, Domaine Cauhapé, France, 50ml | **£8**

Icon Wine Match: 2014 Vin de Constance, Klein Constantia, South Africa, 50ml | **£18**

Aerated Chocolate

chestnut, blackcurrant

Wine Match: 2015 `Expression ` Maury, Mas de Lavail, Rivesaltes, Roussillon, France, 50ml | **£5**

Icon Wine Match: 2006 Vin Santo, Fèlsina Berardenga, Tuscany, France, 50ml | **£9**

Lemon

blueberry, meringue

Wine Match: 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia, 50ml | **£5**

Icon Wine Match: 2015 Muscat de Rivesaltes, Domaine Cazes, Rivesaltes, Roussillon, France, 50ml | **£6**

Cheese

Additional cheeses £2

A selection of 3 exceptional cheeses from our trolley served with condiments and freshly baked biscuits

Wine Match: 15 Years Old Madeira, Verdelho, Henriques and Henriques, 50ml | **£5**

Wine Match: 2012 Taylors LBV, 75ml | **£6**

Icon Wine Match: 2014 Vin de Constance, Klein Constantia, South Africa, 50ml | **£18**

Digestif

Ultimate Espresso Martini

£10

Brecon vodka, coffee liqueur, home made vanilla choc liqueur & a shot of espresso