

# À la Carte Menu

April 2018

## Aperitifs

NV Taittinger Brut Reserve, 100ml	£10.00
2006 Comtes de Champagne Blanc de Blanc, Taittinger, 100ml	£25.00

## To Start

### Cornish Scallops £14

hand dived cornish scallops with petits pois à la française, wild boar saucisson

Wine Match : 2015 Pewsey Vale Riesling, Pewsey Vale, Eden Valley, Australia, 125ml, £6

Icon Wine Match : 2011 Wigan Riesling, Peter Lehmann, Eden Valley, Australia, 125ml, £9

### Foie Gras £14

terrine of foie gras marinated in gwyr gin with rhubarb, pistachio and brioche

Wine Match : 2015 Petit Chablis, Louis Michel, Burgundy, France, 125ml, £6

Icon Wine Match : 2008 Farrago Chardonnay, Kooyong, Mornington Peninsula, Australia, 125ml, £15

### Pertuis Asparagus £14

crispy chicken and vin jaune jus

Wine Match : 2012 Semillon, Mount Horrocks, Clare Valley, Australia, 125ml, £8

Icon Wine Match : 2011 'ILR' Semillon, Brokenwood, Hunter Valley, Australia, 125ml, £14

### Cardiff Salad £12

salad of spring vegetables, buffalo mozzarella and black garlic

Wine Match : 2015 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux, France, 125ml, £6

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

### Pembrokeshire Lobster £12

pembrokeshire poached lobster with brittany tomato tartare and tempura lobster

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

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

# À la Carte Menu

April 2018

To Follow

## **Corn-Fed Chicken £26**

roasted corn-fed chicken with peas, morels, wild garlic, madiera jus and jersey royals

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

Icon Wine Match : 2011 Chateau Olivier, Grand Cru Classé, Pessac-Léognan, Bordeaux, France, 175ml, £20

## **Cornish Seabass £27**

caviar tortellini, mixed beans, champagne velouté

Wine Match : 2014 Aconcagua Pinot Noir, Montes Alpha, Chile, 175ml, £9

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

## **Brecon Venison £28**

braised and roasted brecon venison with smoked mash, roscoff onion, red wine jus

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

## **Pan Roasted Brill £26**

ras el hanout, heritage carrots and local sea herbs

Wine Match : 2016 Chenin Blanc, Bogle, Clarksburg, California, USA, 175ml, £9.50

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

## **Potato £22**

endive, celeriac terrine, goats cheese, seaweed beurre blanc

Wine Match : 2010 Boca, Casa Rosa Vineyard, Vallana, Gattinara DOCG, Piedmont, Italy, 175ml, £12

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

# À la Carte Menu

April 2018

## To Finish

### Soufflé £10

double chocolate soufflé with orange ice cream

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

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

### Paris Brest £10

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

Wine Match : 20 Year Old Liqueur Muscat, Skilloogee, Clare Valley, Australia, 50ml £5.00

Icon Wine Match : 2009 Chateau Rieussec 'Les Carmes de Rieussec', Sauternes, Bordeaux, France, 50ml, £7

### Fennel Crème Brûlée £10

oats, confit lemon

Wine Match : 2009 Chateau Rieussec 'Les Carmes de Rieussec', Sauternes, Bordeaux, France, 50ml, £7

Icon Wine Match : 2006 Tokaji Aszu 6 Puttonyos, Patricius, Tokaji, Hungary, 50ml, £8

### Gariguet Strawberry Macaron £10

yougurt, custard and mint

Wine Match : 2015 'FSW 8B' Botrytis Viognier, Yalumba, Wrattenbully, South Australia, 50ml, £5

Icon Wine Match : 2015 Cordon Cut Riesling, Mount Horrocks, Clare Valley, Australia, 50ml, £7

### Cheese £15

a selection of 5 exceptional French cheeses from our trolley  
served with condiments and freshly baked biscuits

Wine Match : 15 Years Old Madeira, Sercial, Henriques and Henriques, 50ml, £5

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

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

## Digestif

### Ultimate Espresso Martini

£10.00

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