



5 Course Lunch Tasting Menu

Spring 2022

Carpaccio of Welsh Beef

sake & oxtail consomme

Wine Match: 2020 Chenin Blanc, Mulderbosch, Stellenbosch, South Africa

Icon Wine Match: 2021 Viognier, Ktima Gerovassiliou, Epanomi, Greece

Langoustine Ravioli

langoustine broth, chives

Wine Match: 2017 Margaret River Chardonnay, Houghton, Australia

Icon Wine Match: 2020 Chardonnay, Lismore Vineyards, Western Cape, South Africa

Mevagissey Mackerel

scorched mackerel fillet, saltbaked beets, smoked eel, horseradish cream

Wine Match: 2019 Origin Pinot Noir, Saint Clair, Marlborough, New Zealand

Icon Wine Match: 2019 Laissez Faire Pinot Noir, Larry Cherubino, Pemberton, Australia

Free Range Fishguard Chicken

morels, wild garlic, black truffle

Wine Match: 2017 Limited Release Mouvedre, Swartland Winery, Swartland, South Africa

Icon Wine Match: 2014 La Reserve de Leoville Barton, St Julien, Bordeaux, France

Optional Cheese Tasting Plate

£12

Selection of 4 cheeses with condiments & freshly baked biscuits

Rhubarb Tart

custard, rhubarb & raspberry jam, maceracted rhubarb, fresh ginger ice cream

Wine Match: 2015 Marsanne 'Cane Cut', Tahbilk, Victoria, Australia

Icon Wine Match: 2007 Sauternes, Chateau Doisy Vendrines, Sauternes, Bordeaux, France

£39 per person

Add £39 for Matched Wines / **Add £49** for Icon Matched Wines