

5 Course Tasting Menu

Asparagus Veloute

wild garlic foam

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

Icon Wine Match : Champagne Taittinger Brut Réserve, Champagne, France

Cardiff Salad

salad of spring vegetables, buffalo mozzarella and black garlic

Wine Match : 2015 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux, France

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

Pan Roasted Brill

ras el hanout, heritage carrots and local sea herbs

Wine Match : 2015 Petit Chablis, Louis Michel, Burgundy, France

Icon Wine Match : 2016 Bannockburn Chardonnay, Felton Road, Central Otago, New Zealand

Brecon Venison

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

Wine Match : 2010 Eden Valley Shiraz/Viognier , Yalumba, Eden Valley, Australia

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

Optional Cheese Tasting Plate £12

a selection of 4 french cheeses from our trolley served with condiments and freshly baked biscuits

Wine Match : Sommeliers Choice

Paris Brest

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

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

Icon Wine Match : 2009 Chateau Rieussec 'Les Carmes de Rieussec', Sauternes, Bordeaux, France

£55 per person
add £35 for matched wines
add £49 for Icon matched wines

8 Course Tasting Menu

Asparagus Veloute

wild garlic foam

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

Icon Wine Match : Champagne Taittinger Brut Réserve, Champagne, France

Cornish Scallops

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

Wine Match : 2015 Pewsey Vale Riesling, Pewsey Vale, Eden Valley, Australia

Icon Wine Match : 2011 Wigan Riesling, Peter Lehmann, Eden Valley, Australia

Foie Gras

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

Wine Match : 2015 Petit Chablis, Louis Michel, Burgundy, France

Icon Wine Match : 2008 Farrago Chardonnay, Kooyong, Mornington Peninsula, Australia

Cornish Seabass

caviar tortellini, mixed beans, champagne velouté

Wine Match : 2014 Aconcagua Pinot Noir, Montes Alpha, Chile

Icon Wine Match : 2015 Bannockburn Pinot Noir, Felton Road, Central Otago, New Zealand

Corn-Fed Chicken

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

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

Cheese Tasting Plate

with accompaniments

Wine Match : Sommeliers Choice

Rhubarb

brecon gin sorbet

Fennel Crème Brûlée

oats, confit lemon

Wine Match : 2016 Noble Wrinkled Riesling, d'Arenberg, McLaren Vale, Australia

Icon Wine Match : 2009 Chateau Rieussec 'Les Carmes de Rieussec', Sauternes, Bordeaux, France

£75 per person
add £45 for matched wines
add £65 for Icon matched wines