

5 Course Tasting Menu

Amuse Bouche

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

Icon Wine Match : Ruinart Brut Champagne, France

Cardiff Salad

salad of spring vegetables, buffalo mozzarella and black garlic

Wine Match : 2016 Sauvignon Blanc, Dog Point, Marlborough, New Zealand

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

Cornish Grey Mullet

caviar tortellini, mixed beans, champagne velouté

Wine Match : 2015 Old Vines White, Mullineux & Leeu Family Wines, Swartland, South Africa

Icon Wine Match : 2015 Chardonnay, Au Bon Climat, Santa Barbera, California

Suckling Pig

with peas, wild garlic and pomme de terre de Île de Ré

Wine Match : 2015 Petit Verdot, Bill Downie, Riverland, Australia

Icon Wine Match : 2014 Le Dauphin d'Olivier, Pessac-Léognan, Bordeaux, France

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

Amuse Bouche

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

Icon Wine Match : Ruinart Brut Champagne, France

Pembrokeshire Crab

avocado cannelloni

Wine Match : 2014 Estate Chardonnay, Frankland Estate, Frankland, Western Australia

Icon Wine Match : 2014 Pouilly Fuisse "La Vieux Murs", Jean Loron, Burgundy, France

Foie Gras

terrines of foie gras & black leg chicken marinated in gwynn gin with pineapple and passionfruit

Wine Match : 2016 Mellifluus Elements Riesling, Eva Fricke, Lorch, Rhinegau, Germany

Icon Wine Match : 2010 Florita Riesling, Jim Barry, Clare Valley, Australia

Whole Roasted Monkfish

ras el hanout, heritage carrots and local sea herbs

Wine Match : 2016 Pinot Noir, Saint Clair, Marlborough, New Zealand

Icon Wine Match : 2016 Pinot Noir, Meerlust, Stellenbosch, South Africa

Brecon Lamb

courgette farcie - lemon balm jus

Wine Match : 2015 Eight Uncles Shiraz, Fox Gordon, Barossa Valley, Australia

Icon Wine Match : 2014 Le Dauphin d'Olivier Rouge, Pessac-Léognan, Bordeaux, France

Cheese Tasting Plate

with accompaniments

Wine Match : Sommeliers Choice

Chantecler Apple

apple foam, apple sorbet and chateau de panisse olive oil

Gariguet Strawberry Macaron

yougurt, custard and mint

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