

À la Carte Menu

May 2018

Aperitifs

NV	Ruinart Brut 'R de Ruinart' Champagne, France, 100ml	£10.00
2006	Comtes de Champagne Blanc de Blanc, Taittinger, 100ml	£25.00

To Start

Pembrokeshire Crab £12

avocado cannelloni

Wine Match : 2014 Estate Chardonnay, Frankland Estate, Frankland, Western Australia, 125ml, £7
Icon Wine Match : 2014 Pouilly Fuisse "La Vieux Murs", Jean Loron, Burgundy, France, 125ml, £10

Foie Gras £14

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

Wine Match : 2016 Mellifluous Elements Riesling, Eva Fricke, Lorch, Rhinegau, Germany, 125ml, £8
Icon Wine Match : 2010 Florita Riesling, Jim Barry, Clare Valley, Australia, 125ml, £13

Pertuis Asparagus £14

hollandaise and sauce vin jaune

Wine Match : 2016 Sauvignon Blanc, Dog Point, Marlborough, New Zealand, 125ml, £7
Icon Wine Match : 2017 Sancerre 'Les Perriers', Domaine André Vatan, 125ml, £9

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

Little Haven Lobster £16

pembrokeshire poached lobster with brittany tomato tartare and tempura lobster

Wine Match : 2016 Beurrot Pinot Gris, Kooyong, Mornington Peninsula, Australia, 125ml, £9
Icon Wine Match : 2016 Chateau Sauvageonne AOP Côteaux du Languedoc, France, 125ml, £10

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To Follow

Suckling Pig £24

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

Wine Match : 2015 Petit Verdot, Bill Downie, Riverland, Australia, 175ml, £10

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

Cornish Grey Mullet £24

caviar tortellini, mixed beans, champagne velouté

Wine Match : 2015 Old Vines White, Mullineux & Leeu Family Wines, Swartland, South Africa, 175ml, £13

Icon Wine Match : 2015 Chardonnay, Au Bon Climat, Santa Barbera, California, 175ml, £16

Brecon Lamb £29

courgette farcie - lemon balm jus

Wine Match : 2015 Eight Uncles Shiraz, Fox Gordon, Barossa Valley, Australia, 175ml, £12

Icon Wine Match : 2013 The Menzies Cabernet Sauvignon, Yalumba, Coonawarra, Australia, 175ml, £16

Whole Roasted Monkfish £29

ras el hanout, heritage carrots and local sea herbs

Wine Match : 2016 Pinot Noir, Saint Clair, Marlborough, New Zealand, 175ml, £11

Icon Wine Match : 2016 Pinot Noir, Meerlust, Stellenbosch, South Africa, 175ml, £18

Roscoff Onion £24

smoked duck egg royale - 24 month aged comte

Wine Match : 2014 Château Fondarzac Blanc, Entre-deux-Mers, Bordeaux, France, 175ml, £8

Icon Wine Match : 2014 Louis Semillon, Henschke, Eden Valley, Australia, 175ml, £13

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To Finish

Chocolate Orange £12

malt - confit orange

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

Icon Wine Match : 20 Year Old Liqueur Muscat, Skillogalee, Clare Valley, Australia, 50ml, £6

Paris Brest £12

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

Wine Match : 2016 Masters Botrytis Semillon, Peter Lehmann, Barossa, Australia, 50ml, £4

Icon Wine Match : 2015 Trockenbeereenauslese, Hopler, Burgenland, Austria, 50ml, £8

Fennel Crème Brûlée £12

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

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

Gariguet Strawberry Macaron £12

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, Bordeaux, France, 50ml, £35

Digestif

Ultimate Espresso Martini

£10.00

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