

8 Course Tasting Menu

Homage to Paul Bocuse

chicken - truffle - pastry

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

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

Crab and Avocado

cornish crab and avocado cannelloni, crab and herb parfait and a bouillabaisse dressing

Wine Match : 2017 'Sea View Vineyard' Sauvignon Blanc, Yealands, Marlborough, New Zealand

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

Pertuis Asparagus

scrambled egg, black perigord truffle and vin jaune sauce

Wine Match : 2012 Semillon, Mount Horrocks, Clare Valley, Australia

Icon Wine Match : 2011 'ILR' Semillon, Brokenwood, Hunter Valley, Australia

Scallops

hand dived cornish scallops with confit carrot, wild boar saucisson, orange and cardamon

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

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

Limousin Veal

roasted limousin veal with penne, foie gras and 24mth aged comte

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

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

Cheese Tasting Plate

with accompaniments

Wine Match : Sommeliers Choice

Icon Wine Match : Sommeliers Choice

Chantecler Apple

apple foam, apple sorbet and chateau de panisse olive oil

Paris Brest

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 Trockenbeerenauslese, Hopler, Burgenland, Austria, 50ml, £8

£75 per person
add £45 for matched wines
add £59 for Icon matched wines