

À la Carte Menu

March 2018

Aperitifs

Rhubarb and Lemon Fizz	£8.00
chase rhubarb vodka, havana 3yr old rum, rhubarb bitters, sugar, lemon, fever tree mediterranean tonic	
Miyako Martini - ki no bi gin, choya, dry vermouth, cucumber bitters	£9.50
NV Taittinger Brut Reserve, 100ml	£10.00
2006 Comtes de Champagne Blanc de Blanc, Taittinger, 100ml	£25.00

To Start

Cornish Scallops £14

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

Wine Match : 2015 Pewsey Vale Riesling, Pewsey Vale, Eden Valley, Australia, 125ml, £6

Icon Wine Match : 2011 Wigan Riesling, Peter Lehmann, Eden Valley, Australia, 125ml, £9

Pâté en Croûte £12

chicken and foie gras pate en croute with black garlic and pickled onions

Wine Match : 2015 Petit Chablis, Louis Michel, Burgundy, France, 125ml, £6

Icon Wine Match : 2008 Farrago Chardonnay, Kooyong, Mornington Peninsula, Australia, 125ml, £15

Pertuis Asparagus £14

scrambled egg, black perigord truffle and vin jaune sauce

Wine Match : 2012 Semillon, Mount Horrocks, Clare Valley, Australia, 125ml, £8

Icon Wine Match : 2011 'ILR' Semillon, Brokenwood, Hunter Valley, Australia, 125ml, £14

Beetroot & Eel £12

salt baked beetroot with smoked welsh eel and horseradish cream

Wine Match : 2017 'Sea View Vineyard' Sauvignon Blanc, Yealands, Marlborough, New Zealand, 125ml, £6

Icon Wine Match : 2015 Le Dauphin d'Olivier Blanc, Pessac-Léognan, Bordeaux, France, 125ml, £9

Crab and Avocado £12

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

Wine Match : 2014 Aconcagua Chardonnay, Montes Alpha, Chile, 125ml, £6

Icon Wine Match : 2016 Bannockburn Chardonnay, Felton Road, Central Otago, New Zealand, 125ml, £9

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To Follow

Limousin Veal £32

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

Wine Match : 2010 Eden Valley Shiraz/Viognier , Yalumba, Eden Valley, Australia, 175ml, £8

Icon Wine Match : 2013 Single Vineyard 'Veto' Cabernet Sauvignon, Jim Barry, Coonawarra, Australia, 175ml, £10

Cornish Seabass £28

wild garlic, clams, leeks and spinach

Wine Match : 2015 'Manor' Pinot Noir, Hush Heath, Kent, England 175ml, £11

Icon Wine Match : 2016 Bannockburn Chardonnay, Felton Road, Central Otago, New Zealand, 175ml, £14

Brecon Venison £28

smoked mash, asparagus, red wine jus

Wine Match : 2014 Aconcagua Pinot Noir, Montes Alpha, Chile, 175ml, £9

Icon Wine Match : 2013 Home Block Pinot Noir, Martinborough Vineyards, New Zealand, 175ml, £15

Pan Roasted Halibut £26

roasted turnip, confit blood orange, sea herbs

Wine Match : 2016 Chenin Blanc, Bogle, Clarksburg, California, USA, 175ml, £9.50

Icon Wine Match : 2015 'FMC' Chenin Blanc, Ken Forrester, Stellenbosch, South Africa 175ml, £16

Roscoff Onion £22

roscoff onion tarte tatin with brillat-savarin and smoked almonds

Wine Match : 2010 Boca, Casa Rosa Vineyard, Vallana, Gattinara DOCG, Piedmont, Italy, 175ml, £12

2012 Barolo, Giacomo Fenocchio, Barolo, Piedmont, Italy, 175ml, £17

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To Finish

Soufflé £10

prune and armagnac soufflé with vanilla ice cream

Wine Match : 2016 Noble Wrinkled Riesling, d'Arenberg, McLaren Vale, Australia, 50ml, £5

Icon Wine Match : 2009 Chateau Rieussec 'Les Carmes de Rieussec', Sauternes, Bordeaux, France, 50ml, £6

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

Paris Brest £10

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, Hopper, Burgenland, Austria, 50ml, £8

Chocolate Orange Tart £10

hot chocolate and milk chocolate ice cream

Wine Match : 2015 Recioto della Valpolicella Valpantena, Verona, Bertani, Italy, 50ml, £5

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

Rhubarb & Custard £10

a rhubarb and custard meringue with a brecon gin sorbet

Wine Match : 2015 'FSW 8B' Botrytis Viognier, Yalumba, Wrattenbully, South Australia, 50ml, £5

Icon Wine Match : 2004 Icewine Vidal, Inniskillin, Niagara Peninsula, Canada, 50ml, £15

Cheese £15

a selection of 5 exceptional French cheeses from our trolley

served with condiments and freshly baked biscuits

(additional cheeses are £2 each)

Wine Match : 2011 LBV Port, Taylors, 75ml, £5

Wine Match: 2002 Taylor's Quinta de Vargellas Vintage Port, 75ml, £7

Icon Wine Match : 2000 Dows Vintage Port, 75ml, £18

Icon Wine Match : 2009 Carmes de Rieussec, Chateau Rieussec, Bordeaux, France, 50ml, £6

Digestif

Ultimate Espresso Martini

£10.00

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