

Tasting Menu

BEETROOT

heritage beetroot, welsh goats cheese, horseradish

Wine Match : Classic Reserve Sparkling Wine, Hattingley Valley, Hampshire, England

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

SCALLOP

hand dived king scallop with cauliflower, capers and lemon

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

Icon Wine Match : 2009 Riesling Cuvée Frédéric Emile, Trimbach, Alsace, France

FOIE GRAS

terrines of foie gras marinated in madiera finished penderyn whiskey with pain d'epice

Wine Match : 2015 St Veran "Les Ombrelles", Jean Loron, Burgundy, France

Icon Wine Match : 2015 Yarra Valley Chardonnay, Giant Steps, Yarra Valley, Australia

LOBSTER

ravioli of little haven lobster with exmoor caviar and lobster bisque

Wine Match : 2015 Manor` Pinot Noir, Hush Heath Estate, Kent, England

Icon Wine Match : 2012 Estate Pinot Noir, Moorooduc, Mornington Peninsula, Australia

VENISON

a haunch of brecon venison with smoked mash and a plum jus

Wine Match : 2014 Petit Sirah, Bogle, Clarksburg, California

Icon Wine Match : 2012 The Menzies Cabernet Sauvignon, Yalumba, Coonawarra, Australia

FENNEL

fennel crème brûlée with confit pear

CHOCOLATE

valhroha chocolate caramel tart with buttermilk ice cream

Wine Match : 2012 Recioto della Valpolicella, Bertani, Valpolicella, Italy

Icon Wine Match : 20 Year Old Liqueur Muscat, Skillogalee, Clare Valley, Australia

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