

5 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 Rose, Champagne, France

Beetroot & Eel

salt baked beetroot with smoked welsh eel and horseradish cream

Wine Match : 2014 Château Fondarzac Blanc, Entre-deux-Mers, Bordeaux, France

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

Brecon Venison

smoked mash, asparagus, red wine jus

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

Icon Wine Match : 2013 Home Block Pinot Noir, Martinborough Vineyards, New Zealand

OR

Pan Roasted Halibut

roasted turnip, confit blood orange, sea herbs

Wine Match : 2014 Aconcagua Pinot Noir, Montes Alpha, Chile

Icon Wine Match : 2013 Home Block Pinot Noir, Martinborough Vineyards, New Zealand

Optional Cheese Tasting Plate £12

a selection of 4 french cheeses from our trolley served with condiments and freshly baked biscuits

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

Rhubarb & Custard

a rhubarb and custard meringue with a brecon gin sorbet

Wine Match : 2015 'FSW 8B' Botrytis Viognier, Yalumba, Wrattenbully, South 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