

Tasting Evening with Wine Pairing

Friday 28th June 2019

- £75 with Wine -

Amuse Bouche

Zero G Zweigelt, Austria (served chilled)

Cornish Cock Crab

Hass Avocado, Red Onion, Coriander & Vanilla Bisque

Gavi di Gavi la Meriana, Bruno Broglia, Italy

BBQ Hertfordshire Beetroot

Goats Curd, Hazelnut & Gooseberry

Mahi Sauvignon Blanc, NZ

Line Caught Cornish Halibut

Rock Samphire, Turnip & Dashi

Buitenverwachting Chardonnay, Sth Africa

Wissey Valley Lamp Rump

Jersey Royals, Broad Beans & Spring Onions

Domaine of the Bee "The Bee Side" Grenache, France

Sorbet

English Strawberries

70% Chocolate, Poach Strawberry & Crumble

Moscato d'Asti, Italy
