

A Winemaker's Dinner

£28 Per Person | £18 for Wine Pairing

Starters

Cornish Crab (*Chardonnay 2019*)
Kohlrabi Remoulade & Chicory (GF, DF)

Pheasant Pithivier (*Pinot Noir Precoce 2018*)
Roast Celeriac, Roasted Hazelnuts & Maple Jus

Autumn Squash Velouté (*Bacchus 2019*)
Parsley Pesto & Parsnip Crisps (Vg, GF)

Mains

Braised Short Rib of Beef (*Merlot Cabernet Sauvignon 2020*)
Smoked Pomme Mouseline, Pancetta & Buttered Cavolo Nero (GF)

Seared Monkfish (*Madeleine Angevine 2020*)
Mussels with Carrot, Cardamon & Curry, Baby Leaf Spinach (GF)

Jerusalem Artichoke Tartlet (*Bacchus 2020*)
Spiced Red Wine, Celeriac Roasted with Sage and Walnuts, Rocket (Vg)

Desserts

Chocolate Cake (*Three Barrel Bacchus 2019*)
Kirsch-Soaked Cherries & Wild Cherry Sorbet

Apple & Mixed Nut Strudel (*Mena Hweg 2020*)
Rum & Raisin Ice Cream

Pear Poached in Knightor Rosso Vermouth (*Rosso Vermouth*)
Vanilla Ice Cream, Chocolate Sauce & Toasted Almonds (Vg, GF)