

WINE DINNER MENU

THE 'GRAPES AWAY FROM HOME' EVENING

Five courses with paired wines

Arrival from 18:00 for bubbles & canapés

Dinner will commence at 19:00

Wines introduced by our guest Sommelier - Laura Tattershall

CANAPÉS SERVED WITH PRE-DINNER DRINKS

✿ *Glass of bubbles on arrival*

SELECTION OF HOMEMADE BREADS & BUTTERS

served for the table

SWEETCORN

silky smooth summer corn velouté

✿ *New Zealand Riesling*

BRIXHAM MACKEREL

cured fillet with garden cucumber, apple, dill crème fraîche, caviar

✿ *Chilean Sauvignon Gris*

DUCK & TROMPETTE MUSHROOM

coarse set terrine with quince & hazelnut purée

✿ *American 'Lutte' Gamay*

DARTMOOR BEEF

rare fillet, confit sticky rib, carrot, sauce bordelaise

✿ *Australian Sangiovese*

DELICE

dense dark chocolate mousse with preserved blackcurrant,

fig leaf jam, fig leaf ice cream

✿ *South African Vin D'Or*

Join us for just 65.00pp

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). If you have an allergy or dietary requirement, please let our team know before ordering. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.