

## SPRING SUMMER CLASSIC MENU

### STARTERS

BBQ ratatouille vegetable terrine, pepper and honey reduction, garlic and soft herb mascarpone

*Galassia Garganega Pinot Grigio 2015, Castelnuovo, Veneto, France  
3 Woolly Sheep Sauvignon Blanc 2015, Marlborough, New Zealand*

Rocket and robiola tortelloni, creamed spinach and rocket, sour dough croutons, sun blushed tomato dressed rocket leaves

*Galassia Garganega Pinot Grigio 2015, Castelnuovo, Veneto, France  
Gavi Guido Matteo 2015, Bosio, Piedmont, Italy*

Coronation chicken salad, pickled raisin dressing, cauliflower beignets, fine salad

*Vaquero Chardonnay 2014, California, USA  
Smoking Loon Viognier 2012, California, USA*

Asparagus taster; new season asparagus with hollandaise, asparagus veloute with British rape seed oil, griddled asparagus, slow poached quail egg and pea shoot salsa

*Goleta Sauvignon Blanc 2016, Central Valley, Chile  
Three Choirs 'Winchcombe Downs' 2014, Gloucestershire, England*

Smoked salmon paupiette, cucumber and dill preparations, rye crisp bread

*Goleta Sauvignon Blanc 2016, Central Valley, Chile  
Chablis 2014, Louis Robin, Burgundy, France*

## MAINS

Beef fillet, mole spiced short rib roll, new season mushrooms, carrot and cumin puree, parsley jus

*La Source Réserve Rouge 2015, Pays d'Oc, France  
Vaquero Cabernet Sauvignon, Lodi, California, USA*

Grilled Welsh lamb loin, orange and mint gremolata, artichoke barigoule, saffron potato fondant, green beans, aged balsamic jus

*Sangiovese 2015, Angelo Rocca, Puglia, Italy  
Barbera D'Alba 2014, Cascina Ballarin, Piemonte, Italy*

Cod pave, garlic milk poached potato, red pepper jus, wilted spinach, confit egg yolk, red pepper salsa

*Vaquero Chardonnay 2014, California, USA  
Fleurie 2015, Jean-Pierre Large, Beaujolais, France*

Corn fed chicken breast with brie, vine tomato, garlic and rose harissa, wrapped in Parma ham, warm black olive, basil and quinoa salad, black olive powder, basil gel

*La Source Réserve Rouge 2015, Pays d'Oc, France  
Villa des Croix Pinot Noir 2015, Pays d'Oc, France*

Slow roasted duck breast, pea puree, charred baby gem lettuce, petite pois a'la Francais, pea and shallot tortelloni, spearmint jus

*Rhanleigh Merlot 2016, Robertson, Western Cape, South Africa  
Villa des Croix Pinot Noir 2015, Pays d'Oc, France*

## DESSERTS

Lime, coconut and mango verrine

Orange and lemon tart, mandarin gel, mandarin sorbet, citrus salad

Strawberries and cream; Kampot pepper and strawberry shot, strawberry and liquorice parfait, buttermilk mousse and macerated strawberry, fraise de bois sorbet

Chocolate pave, salted caramel popcorn, chocolate coulis, peanut brittle, crème fraiche ice cream