

SPRING SUMMER CONTEMPORARY MENU

STARTERS

Salmon, caviar, vinegar rice, sugar snap liquor, pickled ginger, crisp vegetables

*Goleta Sauvignon Blanc 2016, Central Valley, Chile
3 Woolly Sheep Sauvignon Blanc 2015, Marlborough, New Zealand*

Beetroot and goats cheese panna cotta, sourdough croute, beetroot gel, roasted beetroot, goat's cheese crumb, cresses, beetroot snow

*The War Horse Chenin Blanc 2016, Stellenbosch, South Africa
3 Woolly Sheep Sauvignon Blanc, Marlborough, New Zealand*

Pesto filled gnocchi, charred baby courgette, roasted baby red pepper, basil foam, black olive powder

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

Seabass tartare, horseradish pickled apple, watercress and daikon dressing, pickling liquor sorbet, nasturtium

*Vaquero Chardonnay 2014, California, USA
Te Pa Pinot Gris 2015, Marlborough, New Zealand*

Griddled nectarine, buratta and rocket salad, toasted pine nuts, soft herb pistou

*Maison Sabadie Réserve Blanc 2015, France
Te Pa Pinot Gris 2015, Marlborough, New Zealand*

MAINS

Corn-fed chicken breast with pistachio, carrot and tarragon rosti, spring greens, baby corn, tarragon jus

*Sangiovese 2015, Angelo Rocca, Puglia, Italy
Villa des Croix Pinot Noir 2015, Pays d'Oc, France*

Glazed pork belly, peach compote, roasted peppers, BBQ loin, puffed crackling, spring onion mash

*Rhanleigh Merlot 2016, Robertson, Western Cape, South Africa
Lacrimus 2015, Rioja, Spain*

Slow roasted rump of Welsh lamb, smoked charred tomato puree, purple basil, broad bean and heritage tomato salsa, Boulangère potato

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

Sesame crusted sea trout, rainbow chard, braised pearl onions, buttermilk pomme puree, fresh peas, lemon confit, teriyaki jus

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

Slow braised leg of lamb, baby vegetables, mint mash, braising jus

*Sangiovese 2015, Angelo Rocca, Puglia, Italy
Chateau Talaise 2014, Bordeaux, France*

DESSERTS

Chocolate and rum flan, passion fruit gel, banana ice cream, chocolate popping candy crumb, rum soaked sponge, passion fruit paper

Violet meringue, lavender cream, peach granite, peach compote, lavender jelly

Spiced pineapple carpaccio, coconut and Malibu panna cotta, charred pineapple, lime gel, toasted coconut, coconut marshmallow, coriander sorbet

Salted toffee parfait, caramelia cornflakes, burnt plum puree, fermented plum, pressed flowers