

Friday 19 May ----- Saturday 20 May

Suggested Wines

Loire

*Sauvignon Blanc 2015
Marquis de Goulaine*




Alsace

*Gewürztraminer 2013
Hugel et Fils*




Australia

*Shiraz 2014
Angove Family*



Chile

*Late Harvest
Sauvignon Blanc 2011
Santa Ema*



Port


Grahams LBV 2011

Tasting Menu


*Grilled French Goat's Cheese,
Sun Blush Tomato Tapenade,
Micro Herbs*




*Medallion of Monkfish
wrapped in Pancetta,
Orange and Pea Shoot Salad*



*Carved Saddle of Venison,
Crushed New Potatoes,
Bramble and Claret Jus*



*Sicilian Lemon Feuilletine,
Berry Cream, Crème Anglaise*



*Howgate Kintyre Blue Cheese,
Pumpernickel and Chutney*

*The above wines have been specifically
selected to complement the individual
menu dishes.*

Wines: 125ml glass

Dessert Wine/Port: 100ml glass

*5 Course Menu
£37.50 per person*

*With Suggested Wines
£58.50 per person*