

TASTING MENU

65.00 per person
95.00 per person with paired wines

QUAIL

Quail hoi sin, quail leg wonton, maitake mushroom,
spring onion
S, SD, Se, M

Riviera Pinot Noir

GOATS' CHEESE

Goats' cheese mousse, feuille de brick pastry,
iced buttermilk and horseradish, beetroot,
pickled pear, hazelnut
Nu, M, GI, SD

Taringi 'Marlborough' Sauvignon Blanc
(New Zealand)

SALMON

Curry cured salmon, coconut, coriander
ketchup, crab, curry crisp
F, Cr, M, SD

Willowglen, Riesling, De Bortoli

SORBET

VENISON

Loin of venison, Jerusalem artichoke, cep
purée, kale, blackberry gel
M, SD, Ce

San Perito Cabernet Sauvignon

DOUGHNUT

Set honey custard, apple, blackberry sorbet, blackberry and
cinnamon doughnut
GI, M, E

Chateau petit vedrines 2015, Sauternes

VEGETARIAN TASTING MENU

55.00 per person
85.00 per person with paired wines

PEAR

Whipped vegan cheese, feuille de brick pastry,
beets, hazelnut, pickled pear
S, GI, SD, Nu

Riviera Pinot Noir

MUSHROOM

King oyster mushroom, hoi sin, cucumber,
spring onion, tapioca cracker
S, Se, SD

Vondeling 'Petit Rouge' Merlot Cabernet

RISOTTO

Spelt risotto, crispy Jerusalem artichoke,
trompettes, truffle, kale
Ce, SD, S

San Perito, Chardonnay

SORBET

CAULIFLOWER

Curried cauliflower, dahl, coriander ketchup,
coconut, aloo pakora, curry crisp
Mu, S

Willowglen, Riesling, De Bortoli

PINEAPPLE

Roasted pineapple, spiced rum syrup,
caramelised puff pastry, coconut and lime
sorbet
GI, SD

Chateau Petit Vedrines 2015, Sauternes

**ALLERGEN Information: Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish,
P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame,
SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustar**