

Restaurant at *The Moat House, Acton Trussell*

TASTING MENU

65.00 per person

95.00 per person with paired wines

SEA TROUT

Citrus cured sea trout, cockles, samphire, sea herbs, caramelised lemon purée

Espirit de Cres Ricards, Marsanne Rousanne, 2016

GOATS' CHEESE

Goats' cheese custard, local asparagus, morel mushroom, hazelnut pesto

Paxton, The Guesser, 2017

QUAIL

Tandoori quail, quail egg, "Indian Scotch egg", cardamom carrot, lentil dahl, coriander yoghurt

Rioja Blanco, Bodegas Navajas, 2016

SORBET

LAMB

Perry's of Eccleshall rump of lamb, lamb sweetbreads, new potato terrine, French style peas, salsa verde

Finca Meryos, Ribera del Duero Roble, 2016

RHUBARB

Burnt English cream, rhubarb, blood orange sorbet, short bread

Vat 5 Botrytis Semillon, De Bortoli, 2013

CHEESE

Selection of artisan cheeses ~ optional course (9.50 supplement)

**Pairing recommendations from our selection of Port and wines
are available from our Sommelier**

The tasting menu is available

Monday to Saturday 12.00pm until 2.00pm and 7.00pm to 9.00pm

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