

# Restaurant at *The Moat House, Acton Trussell*

## TASTING MENU

65.00 per person

95.00 per person with paired wines

### TOMATO v

Heritage tomatoes, buratta cheese, Romesco, olive, basil, Sardinian wafer bread  
*La Scarpetta Prosecco Spumante NV*

### SALMON

Gin cured salmon, beetroot, pink grapefruit, buttermilk and horseradish sorbet  
*MiMi Côtes de Provence Rosé, 2016*

### LAMB

Lamb shoulder scrumpet, carrot and apple rémoulade, lovage verde, goats' curd  
*Finca Meryos, Ribera del Duero Roble, 2016*

### SORBET

### DUCK

Duck breast, foie gras, honey and orange glazed beets, pickled peach,  
candied walnut purée, maple  
*Brouilly, J L Quinson, 2015*

### STRAWBERRIES

Strawberry, white chocolate creméux, pistachio sponge, strawberry tuiles,  
strawberry and elderflower sorbet  
*Borgo Alato Rosato Spumante NV*

### 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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