



## *Tasting Menu*

*Malted stout bread,  
whipped Alsace bacon butter.*



*Stone bass ceviche  
yuzu, grapefruit, sesame, pickled fennel*

*Wine Pairing: Classique Chardonnay, Ardeche (France)*

*A super Chardonnay with the lushness of galia melon, and the juiciness of Royal Gala apples and just a suggestion of tropical fruits.*



*Turbot cockles, clams, mussels,  
smoked bone broth.*

*Wine Pairing: Auntsfield Single Vineyard Sauvignon Blanc, Marlborough (New Zealand)*

*This is a handcrafted wine, offering scents of passion fruit, lime and lemongrass followed by a spectrum of flavours from mango and guava through peach and apricot to citrusy lemon and lime.*



*Coconut sorbet, elderflower*



*Assiette of Belmont Demosue Farm lamb,  
wild garlic, broad beans, Roscoff onion, lamb sauce*

*Wine Pairing: Mileto Roja Crianza (Spain)*

*Made mostly from hand-harvested Tempranillo grapes aged in oak barrels for 12 months, this is a deep, cherry-red with complex aromas of cherries, strawberries and toasty vanilla. Very tasty and very more-ish.*



*Chocolate rocks,  
mint ice cream*

*Wine Pairing: Pedro Ximenez Sherry. Rich bouquet with mostly sweet notes of dried fruits and aromas of honey, grape syrup, and candied fruit, at the same time reminiscent of toasted coffee, cocoa and liquorice. Velvety and syrupy, with enough acidity to balance the sweetness, leading to a lingering, tasty finish.*