

BURNT TRUFFLE

Wine Evening
Friday 25th May

Snack

Roscoff onion, beef tartare, walnut, parsley

Starter

Confit jersey royals, fresh peas, roast nut and soft herb butter, mint and yoghurt

2016 Verdicchio, Cantine Belisario, Matelica, Marche, Italy

Fish

Stonebass, celery broth, kohlrabi, beef fat

2016 Sauvignon Blanc, Domaine de Trotreau, Quincy, Loire Valley, France

Main

Salt baked pork collar, apple, hazelnut, crispy kale, rhubarb glaze

2016 Côtes Du Rhone, Château Saint-Roch, Southern Rhône, France

Dessert

Ring doughnut, gariguettes strawberries, lemon balm meringue, crème fraiche

2016 Moscato, Innocent Bystander, Yarra Valley, Victoria, Australia

Sweet

Salted chocolate fudge

£60 per person