

## Five Course *Wine Tasting Menu*

### First Course

Heritage Tomatoes  
Burrata | Basil (V)

Paired with White Wine  
*Gavi di Gavi, Bruno Broglia, 2017 Italy*

### Second Course

Scallops  
Salmon ceviche | Cucumber  
Lotus root crisps

Paired with White Wine  
*Alcarinho, Seabra Vinhos Granito  
Cru, 2018 Portugal*

### Third Course

Fillet Steak  
Oxtail | Celeriac puree  
Carrot | Port sauce

Paired with Red Wine  
*Gigondas, Château du Trignon, 2013 France*

### Fourth Course

Iced Pistachio Parfait  
Raspberry | Chocolate crumb (N)

Paired with Sparkling Wine  
*Moscato D'Asti DOCG Prunotto, 2019 Italy*

### Fifth Course

British Cheese Selection  
Home baked bread  
Chutney | Crackers

Paired with Fortified Wine  
*Tawny Port, C. Da Silva, Dalca 20 Yr, Portugal*

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### First Course

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Burrata | Basil (V)

Paired with White Wine  
*Gavi di Gavi, Bruno Broglia, 2017 Italy*

### Second Course

Roasted Golden Beetroot  
Baby red beetroot | Blood orange  
Olives | Walnuts (V)(N)

Paired with White Wine  
*Alcarinho, Seabra Vinhos Granito  
Cru, 2018 Portugal*

### Third Course

Pea & Mint Ravioli  
Cavolo nero | Butter sauce (V)

Paired with Red Wine  
*Gigondas, Château du Trignon, 2013 France*

### Fourth Course

Iced Pistachio Parfait  
Raspberry | Chocolate crumb (N)

Paired with Sparkling Wine  
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### Fifth Course

British Cheese Selection  
Home baked bread  
Chutney | Crackers

Paired with Fortified Wine  
*Tawny Port, C. Da Silva, Dalca 20 Yr, Portugal*