

# Lunch Tasting Menu

October 2018

## Cardiff Salad

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autumn vegetable salad, cured egg yolk

**Wine Match:** 2017 Sauvignon Blanc, Tin Pot Hut, Marlborough, New Zealand

**Icon Wine Match:** 2017 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

## Cornish Cod

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leeks, pickled sea herbs, lemon

**Wine Match:** 2011 Semillon, Peter Lehmann, Barossa Valley, Australia

**Icon Wine Match:** 2015 Old Vines White, Mullineux & Leeu Family Wines, Swartland, South Africa

## Orchard Farm Pork Belly

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carrot, hazelnut, prune

**Wine Match:** 2016 Primitivo, A Mano, Puglia, Italy

**Icon Wine Match:** 2012 Rioja Reserva, Monte Real, Rioja, Spain

## Optional Cheese Tasting Plate

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£12

Selection of 4 french cheeses with condiments & freshly baked biscuits

**Wine Match:** Sommeliers Choice

## Yoghurt & Beer

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## Sweet Potato Custard

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granola, pumpkin, meringue

**Wine Match:** 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia

**Icon Wine Match:** 2015 Muscat de Rivesaltes, Domaine Cazes, Rivesaltes, Roussillon, France

£40 per person

Add £29 for Matched Wines / Add £39 for Icon Matched Wines