

WINE & FOOD EXPERIENCE

WED 2 NOVEMBER 2022 - ARRIVAL 7PM

TRUFFLED GLOUCESTER IPA RAREBIT WITH A TOMATO SALSA

WINE - *Rivani Spumante Rosado – Schenk Wineries - Alto Adige - Italy*

LEEK POTATO AND GOATS CHEESE TERRINE, CHIVE TRUFFLE DRESSING,
CRISPY AND PICKLED ONIONS, SOURDOUGH CROUTES

WINE - *Sauvignon Blanc- Simonsig Estate – Stellenbosch- South Africa*

SQUAB PIGEON WELLINGTON WITH HONEY ROASTED BEETROOT,
BRAISED CELERY, CHARGRILLED ARTICHOKE AND JUNIPER JUS

WINE - *Pitch Tinto- Quinta Boavista- Lisbon- Portugal*

MOROCCAN SPICED LAMB RUMP, HARISSA, CHICK PEA AND MINT PUREE
AND ROASTED OLIVE COUS COUS

WINE - *Reguta Altropasso- Anselmi- Friuli- Italy*

BAKED VANILLA CUSTARD WITH A SPICED APPLE COMPOTE AND CRUNCHY GRANOLA

WINE - *Botrytis Riesling -Heggies Vineyard- Eden Valley- Australia*

VEGETARIAN ALTERNATES AVAILABLE

£45 per person

• BOOKING ESSENTIAL •

ASK YOUR BARISTA FOR MORE DETAILS