

# WINE & FOOD EXPERIENCE

WEDNESDAY 26 FEBRUARY 2020 – 7.30PM

ROSEMARY AND BLACK OLIVE FOCACCIA, PICKLES AND WHIPPED TARRAGON BUTTER

WINE - *Cava Brut – Rabetllat I vidal – Spain*

CONFIT CHICKEN AND SHIITAKE MUSHROOM TERRINE  
WITH BEETROOT CHUTNEY AND TOASTED BRIOCHE

WINE - *Pinot Gris – Mount Hector – Matahiwi Estate*

POACHED SALMON AND LEEK CHOWDER WITH CHIVES AND CURRY OIL

WINE - *Vinho Verde – Quinta da Pousada – Portugal*

MOROCCAN SPICED LAMB SHOULDER WITH TOMATO RED PEPPER HUMMUS,  
TZATZIKI BRAISED CHICORY AND ROASTED COUS COUS

2 WINES - *Bear Black – Red Velvet – California & Petite Sirah  
McManis Family vineyards – Lodi – California*

LEMON CURD CHEESECAKE WITH RASPBERRY MERINGUE

WINE - *Chateau Carmes de Riuessec –  
Lafite Rothschild – Sauternes – Bordeaux – France*

VEGETARIAN ALTERNATES AVAILABLE

£35 per person

• BOOKING ESSENTIAL •

ASK YOUR BARISTA FOR MORE DETAILS