

# THE BULL

## A TASTE OF SPRING WINE TASTING

Buckwheat Crumpet, Wild Garlic Butter & Pickled Wild  
Garlic Buds

*Paired With - Sainchagny Extatic, Cremant De Bourgogne*

Wye Valley Asparagus & Tarragon Crème Prise, Asparagus  
Tips, Lavash

*Paired With - Winzer Krems Gruner Veltliner*

Pan Roasted Wood Pigeon, Baby Turnips, Split White Wine  
& Sorrel Sauce

*Paired With - Ghost In The Machine Shiraz*

Rhubarb Cured Monkfish, Cucumber, Pickled Rhubarb, Dill  
Oil, Nastursium Leaf

*Paired With - Henri Ehrart Pinot Gris*

Lamb Cutlet, Lamb Fat Crumb, Honeyed Fermented Baby  
Carrots, Charred Baby Gem & Pea Purée, Black Garlic & Red  
Wine Jus

*Paired With - Wirra Wirra MCGV Cabernet*

Wild Strawberry & Camomile Set Custard Tart, Lemon Gel,  
Camomile leaf

*Paired With - Coteaux Du Layon*

*Wine pairing have been specially selected from our personal wine list by  
our sommelier Guillaume Baumard..*

**WEDNESDAY 13<sup>TH</sup> MAY 7:00PM**