FLURT
@THE BRIDGE

Winter Tasting Menu

COURSE MARKERS SHOW WHICH ARE INCLUDED IN EACH OPTION

6 = 6 COURSE 9 = 9 COURSE

CANAPES 6 9

Chicken Liver Parfait

Challah • Beurre Noisette

Cheong

Fermented Blackberry • Star Anise

AMUSE BOUCHE 9

Chawamushi

Squash • Dashi • Pumpkin Seed

BREAD 6 9

BBQ Flatbread

Whipped Honey Butter • Pine • Juniper

STARTER 6 9

Veal Sweetbread

Saffron • Cashew • Jus Gras

or

Pecorino Vulcanet

Black Pepper • Fig • Carraway

INTERMEDIATE 9

Queenie Lasagne

Celeriac • Carrot • Porcini • Truffle Jus

MAIN 6 9

Gressingham Duck Breast

Celeriac • Beetroot • Sloe • Whiskey

or

Manx Hereford Beef

Horseradish • Onion • Nectar IPA • XO • Wild Mushroom

PRE DESSERT 9

Fennel Mousse

Carrot • Tarragon • Dukkah

DESSERT 6 9

Nashi Sponge

Cardamom • Cinnamon • Brandy Ice Cream

or

Japanese Rice Pudding

Miso • Furikake • Sake Ice Cream

PETIT FOURS 6 9

Mince Pie

Blackberry & Anise Pate De Fruit

CHOOSE YOUR EXPERIENCE

6 COURSES £65 • 9 COURSES £85

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SPARKLING & ROSE

Corte Alta Prosecco (House)
Light • Crisp • Citrus
£6.00 | £26.00

Can Xa Rose Cava
Fresh • Crisp • Bubbly
£7.50 | £27.50

Lombard Brut NV
Elegant • Toasty • Citrus
£15.00 | £58.00

Veuve Clicquot NV
Rich • Classic • Champagne **£85.00**

Laurent-Perrier Rosé
Fresh • Strawberry • Refined **£115.00**

Prospetti Pinot Rosé (House)
Light • Fruity • Refreshing
£6.10 | £8.35 | £25.00

Studio Miraval Provence Rosé
Delicate • Dry • Premium **£42.00**

WHITE WINE

Prospetti Pinot Grigio (House)
Crisp • Clean • Refreshing
£6.10 | £8.35 | £25.00

Chants du Closeau Viognier (House)
Apricot • Floral • Silky
£7.00 | £9.50 | £28.00

Perfect Cut Sauvignon Blanc
Zesty • Tropical • Vibrant
£7.10 | £9.60 | £29.00

Sillages Organic Albariño
Bright • Citrus • Mineral
£8.15 | £11.50 | £34.50

Mâcon Chardonnay Talmard
Creamy • Fresh • Balanced **£32.00**

Gavi di Gavi Terre Antiche
Elegant • Citrus • Crisp **£36.00**

RED WINE

Beaubigney Merlot (House)
Soft • Smooth • Plum
£6.10 | £8.35 | £25.00

Amalaya Malbec (House)
Rich• Dark Fruit • Chocolate
£8.10 | £11.05 | £34.00

Grounded Cru McLaren Vale Shiraz
Rich • Bold • Peppery
£7.75 | £10.50 | £32.00

Tobelos Crianza
Smooth • Oaky • Vanilla
£8.50 | £12.00 | £36.00

Ventopura Pinot Noir
Silky • Cherry • Earthy **£28.00**

Barolo Le Albe G
Powerful • Complex • Iconic **£86.00**

3 GLASS PAIRING

Arrival
Lombard Brut NV (125ml)

Middle
Ventopura Pinot Noir (250ml)

Finish
Quinta Do Vallado Tawny (75ml)

5 GLASS PAIRING

Canapes/Amouse Bouche
Lombard Brut NV (125ml)

Bread & Starter
Chants Du Closeau Viognier (125ml)

Intermediate
Sillages Organic Albariño (125ml)

Main
Ventopura Pinot Noir (125ml)

Dessert & Petit Fours
Quinta Do Vallado Tawny Port (50ml)

7 GLASS PAIRING

Canapes
Lombard Brut NV (125ml)

Amouse Bouche & Bread Course
Gavi di Gavi Terre Anitiche (125ml)

Starter
Chants Du Closeau Viognier (125ml)

Intermediate
Macon Chardonnay Talmard (125ml)

Main
Ventopura Pinot Noir (125ml)

Pre Dessert
Sillages Organic Albariño (125ml)

Dessert & Petit Fours
Quinta Do Vallado Tawny Port (50ml)

DESSERT & FORTIFIED

Graham's LBV Port
Rich • Chocolate • Warming **£4.40**

Quinta do Vallado 10yr Tawny
Nutty • Caramel • Elegant **£4.10**

Sauternes Petit Guiraud
Honeyed • Luscious • Apricot **£7.50**

HOUSE COCKTAILS

Fermented Blackberry Spritz
Cheong • Chambord • Prosecco **£11**

Herbal Apple & Cinnamon Old Fashioned
Jagermeister • Brandy • Apple • Bitters **£12**

Spiced Pear
Spiced Rum • Pear Puree • Lime • Apple Juice **£11**

Espesso Nutini
Vanilla Vodka • Frangelico • Esperesso **£12**

Blood Orange, Fig & Black Pepper Sour
Blood Orange Gin • Fig • Vermouth • Lemon • Pepper **£13**

3 GLASS PAIRING £27.50 PER GUEST • 5 GLASS PAIRING £40 PER GUEST • 7 GLASS PAIRING £55 PER GUEST

Glass Pricing125ml for sparkling, 175ml & 250 ml for Red White & Rose
50ml for Dessert & Fortified Wines