



## WINE TASTING DINNER MENU WEDNESDAY 10TH SEPTEMBER

### Appetiser

#### **SWEET POTATO AND BUTTERNUT SQUASH SOUP**

TARRAGON OIL, SOUR DOUGH CROUTE VG RGF

*Clos Du Bois Chardonnay*

### Starter

#### **SESAME GRILLED SEABASS**

STICKY JASMINE RICE, FRAGRANT RED COCONUT CURRY SAUCE,  
SMASHED CUCUMBER SALAD GF

*Fryers Cove Chenin Blanc*

### Mains

#### **HERB ROASTED CHICKEN SUPREME**

MINI KIEV, POTATO PAVE, CARROT PUREE, CHARRED ASPARAGUS,  
CHICKEN JUS RGF

*Rongopai Pinot Noir*

#### **MEDITERRANEAN VEGETABLE AND RICOTTA LASAGNE**

SUN BLUSH TOMATO AND OLIVE SALAD, PESTO BAKED CIABATTA V

*Rongopai Pinot Noir*

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

### Desserts

#### **STRAWBERRY CHEESECAKE**

RASPBERRY SORBET, CRUSHED MERINGUE V

*Crazy Rows Pais*

			<b>£35</b>
4 COURSES	WINE*	£5 BET*	
PAIRED WITH EACH COURSE			

V vegetarian VG vegan GF gluten free RGF request gluten free alternative RVG request vegan alternative

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen.\* Terms and conditions apply