



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

Heaphy Pinot Noir

MEDITERRANEAN VEGETABLE AND RICOTTA LASAGNE

SUN BLUSH TOMATO AND OLIVE SALAD, PESTO BAKED CIABATTA V

Heaphy Pinot Noir

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

STRAWBERRY CHEESECAKE

RASPBERRY SORBET, CRUSHED MERINGUE V

Crazy Rows Pais

			£35
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