



## WINE TASTING DINNER MENU WEDNESDAY 11TH MARCH

### A P P E T I S E R

#### ROASTED TOMATO AND RED PEPPER SOUP

BASIL OIL, CIABATTA CROUTE VG RGF

*LA COUR DES DAMES GRENACHE ROSÉ*

### S T A R T E R

#### SMOKED HADDOCK “KEDGEREE” ARANCINI BALLS

CURRIED SWEETCORN PUREE, CHARRED CORN,  
MANGO SYRUP, CORIANDER OIL

*DESCABIDO VINHO VERDE*

### M A I N

#### SLOW BRAISED DAUBE OF BEEF

“BOURGUIGNONNE SAUCE”, CREAMED POTATOES, GARLIC BUTTERED GREEN BEANS,  
MINI-YORKSHIRE PUDDINGS RGF

*RAMON BILBAO JOURNEY COLLECTION CRIANZA RIOJA*

#### BAKED STUFFED PEPPERS

MEDITERRANEAN VEGETABLES AND ORZO PASTA,  
ITALIAN CHEESE AND GREEN HERB CRUMB, ARRABBIATA SAUCE V

*RAMON BILBAO JOURNEY COLLECTION CRIANZA RIOJA*

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

### D E S S E R T

#### WARM CHOCOLATE BROWNIE

CARAMELISED BISCUIT ICE CREAM, SALTED CARAMEL SAUCE V

*ROC FINE RUBY PORT*

			
4 COURSES	WINE* PAIRED WITH EACH COURSE	£5 BET*	

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE  
RVG REQUEST VEGAN ALTERNATIVE RV REQUEST VEGETARIAN

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. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

\* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY