

# TASTING MENU EVENING WITH WINE FLIGHT

## Canapés

Martinotti Prosecco But, Italy, 11.5%

## Bread

Whipped butter GF

## Starter

Venison Tartare, shallot, chive, confit egg yolk GF

Vegetarian: Goats Cheese Mousse, shallot, chive, kale, crispy egg GF

Sierra Grande Pinot Noir, Chile, 13%

## Fish

Pan Roast Halibut, Pomme Hasselback, leek, carrot, chicken jus GF

Vegetarian: Pomme Hasselback, leek, carrot, carrot jus GF

Sierra Grande Pinot Noir, Chile 13%

## Meat

Duo of Creedy Carver Duck Breast and Leg, potato rosti,  
purple sprouting broccoli, spinach, onion, duck and cranberry sauce GF

Vegetarian: Hashbrown, purple sprouting broccoli, spinach,  
spring onion, shallot velouté GF

L'Ormarine Picpoul de Pinet, France, 12.5%

## Dessert

Set Vanilla Custard, rhubarb, crumble GF

Rhubarb Cosmopolitan

## Cheese

## Petit Fours