

# GOURMET MENU

## ARRIVAL BUBBLES

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Fantinel Prosecco Extra Dry, Italy - fresh, dry, fruity sparkler

## AMUSE

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Pumpkin & celeriac soup, rosemary, black truffle oil (v)

## STARTER

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Earl grey cured salmon, charred & pickled cucumber, watercress

*paired with Zero-G Grüner Veltliner*

*“A delicious Austrian white that’s refreshingly different. Made by madcap young winemaker Arnold Holzer in the country’s little-known Wagram region, Zero-G is an apple-scented, smooth and gently spicy white you can relax into with a clean conscience.”*

2015, 12%(Austria)

## INTERMEDIATE

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Gorgonzola & walnut tortellini, nut brown butter, crispy sage, chestnuts (v)

## MAIN

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Roasted lamb rump, potato bubble & squeak, buttered kale, carrot ribbons, red wine jus (GF)

*paired with El Primero Graciano Garnacha*

*“Just as weary pilgrims on the old Santiago route were given new vintage wines from Navarra to keep them going, thirsty travellers deserve a pick-me-up too. This beautiful blend of perfumed Graciano and juicy Garnacha is a wonderfully moreish, smoky, and deeply satisfying red.”*

2014, 13%(Spain)

## DESSERT

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Tart Tatin, caramelised apple, vanilla ice cream

*paired with Alfa Zeta ‘R’ Rosato Corvina*

*“A charming rosé, made by a dashing New Zealand winemaker from fruit grown in the hills around Verona. The result is a juicy, easy-going, yet dry rosé, bursting with the ripe cherry flavours of the Veneto’s local Corvina grape variety.”*

2015, 12%(Italy)

(V) are suitable for vegetarians

(GF) Gluten Free

EU Food allergen information contained within menu items is available via QR code or from a team member. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate.

