

# GOURMET MENU

## ARRIVAL BUBBLES

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

## AMUSE

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Jersey Royal potato & spring leek velouté (v)

## STARTER

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Griddled asparagus, soft poached hens egg,  
champagne and chive hollandaise (v)

## INTERMEDIATE

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Earl grey cured salmon, charred & pickled cucumber, watercress  
*paired with* Antonio Rubini Pinot Grigio Rosé delle Venezie, Italy

*“A copper, or ‘ramato’, coloured rose made from Pinot Grigio grapes grown  
in north-east Italy. The nose shows aromas of wild flowers, vanilla  
and strawberry; the palate is refreshing with delicate fruit flavours.”*

## MAIN COURSE

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Roast corn-fed chicken supreme, spring greens, rosti potato, tomato & thyme Jus  
*paired with* Monte Verde Merlot, Central Valley, Chile

*“Deep-coloured and intensely juicy yet light and supple on the palate;  
part of the blend is oak-aged, which softens the finish.”*

## DESSERT

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Lemon posset, strawberry compote, crushed meringue,  
lemon shortbread, raspberry sorbet  
*paired with* Nederburg ‘The Manor’ Chardonnay – Western Cape, South Africa

*“Crisp & fresh with subtle citrus and melon flavours.”*

(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.

