

Winemakers
Thursday 3rd August

Dinner

A plate of charcuterie 12
Boquerones 4
Chilled cucumber veloute, yoghurt and mint 4
Potted ham hock, mustard & cornichons 5
Crab croquetas 6
Barbecued summer onions, chilli, paprika and creme fraiche 6
Cornish sardines, tapenade and lemon 6
Grilled lamb's tongue, peas and gribiche 6
Lincolnshire Poacher souffle and picalilli 8
Fresh fazzoletti Alla Norma 6/12
Deep fried plaice collar, Sechuan kale, sesame and chilli cucumber 12
Rolled Yorkshire rose veal, burst tomatoes and basil 14
Roast Alyesbury duck, confit potato, leg croquette and blackcurrant 16
Lyme Bay plaice and truffled French beans 17
Marinated cavalo nero 3 Fried potatoes 3 Salad 3

Dessert

Chocolate and hazelnut caramel tart, creme fraiche 6
Ice cream 2 - Vanilla malt / Blackcurrant Swirl
Pecorino Sardo and wild thyme honey 4
Cheese 4/10 - Sinodun Hill / Hafod / Harbourne Blue

Workshop coffee 2.5/3

