

FOODIE MENU

Starter

Soup – Butternut Squash, Wild Garlic, Pumpkin Seed

Wine Recommended Santa Digna Sauvignon Blanc 2013

Salad- Chicken Terrine, Confit Shallot

Wine Recommended Santa Gloria Sauvignon Blanc 2013

Smoked Haddock- Curry, Radish, Salad Leaves

Wine Recommended Santa Alicia Reserve Chardonnay 2012

Turf Smoked Beef- Celeriac, Aged Balsamic

Wine Recommended Penfolds Reserve Shiraz, Cabernet 2010

Confit Duck – Celeriac, Seeds, Chive

Wine Recommended Santa Gloria Merlot 2012

Wine Serving 125ml, Treat yourself to an additional glass for £3.50

Main Course

Aged Rib Eye- Potato, Onion, Béarnaise

Wine Recommended Penfolds Reserve Shiraz Cabernet 2010

Buttered Poached Hake – Black Pudding, Leek

Wine Recommended Santa Gloria Sauvignon Blanc 2013

Chicken Breast- Sweet Potato, Kale, Spring Onion

Wine Recommended Santa Alicia Reserve Chardonnay 2012

Lamb Shoulder- Carrot, Mustard, Wild Mushroom

Wine Recommended Santa Alicia Cabernet Sauvignon 2014

48 Hour Jacobs Ladder- Chive, Celeriac

Wine Recommended Chianti Masi Renzo 2012

All Main Courses served with a Selection of Potato and Seasonal Vegetables

Wine Serving 125ml, Treat yourself to an additional glass for £3.50

Dessert

Poached Pear-Mulled Wine, Citrus

Wine Recommended Hukapappa Riesling 2010

Vanilla Pannacotta-Rhubarb, Bay Leaf

Wine Recommended Maison Sichel Sauternes 2010

Hazelnut Cake - Coffee, Nutella

Recommended Frangelico Liquor

70 % Chocolate - Passion Fruit, Rose

Recommended Passoa Liquor

Irish Cheese- Kilcreen, Walnut, Fig, Crackers

Recommended Ruby Port

Wine /Liquor/Port Serving 50ml