



VINE & DINE



PASSIONATE ABOUT TASTE

GOURMET MENU



A MENU FOR THE REAL FOODIES,
A GASTRONOMIC DELIGHT USING THE
VERY BEST INGREDIENTS

STARTERS

BAKED SCALLOPS SERVED IN THE SHELL WITH CREAMED LEEKS, BURNT LEMON, CARAMELISED RED ONION & SMOKED BACON, CHAMPAGNE HOLLANDAISE

POACHED BUTTERED LANGOUSTINE, SMOKED GARLIC PUREE, SAMPHIRE, COMPRESSED HERITAGE TOMATO & BASIL SALAD

TRIO OF SALMON TARTAR, CURED, SMOKED AND MARINATED, PICKLED QUAILS EGG, FRESH HERB SALAD

ROASTED LEMON & THYME QUAIL, RED WINE POACHED PEAR, BLACK PUDDING FRITTERS

DUCK LIVER PARFAIT WITH A PLUM GEL, BRANDIED CHERRIES, TRUFFLE INFUSED SODA BREAD, CRISPY PANCETTA

FILLET OF VENISON CARPACCIO, WITH CONFIT DUCK EGG YOLK, CRISPY SHALLOTS, 10 YEAR AGED BALSAMIC

TRIO OF SEAFOOD: CURED SEA TROUT, PAN SEARED SCALLOP & BLACK PUDDING, MISO MARINATED SEABASS WITH GINGER FOAM

MID-COURSE APPLE SORBET, LOCAL CIDER, PICKLED APPLE

MAINS

PAN ROASTED FILLET OF BEEF, DAUPHINOISE POTATOES, CHARRED SHALLOT, CREAMED SPINACH, BONE MARROW & SMOKED GARLIC PUREE, PORT JUS

ROASTED LAMB RUMP PISTACHIO CRUMB, SWEET ONION PUREE, PEA, MINT & BROAD BEAN SALAD, TOMATO & PEPPER DRESSING, PARMESAN POTATO CRISP

SOY & HONEY GLAZED DUCK BREAST, DUCK RAGU & RADISH TART, PACK CHOI, WILD MUSHROOM KETCHUP, TRUFFLE DRESSING

PAN ROASTED HALIBUT, MUSTARD BABY LEEKS, STEAMED LEMON BALM CLAMS, RED WINE AND RADICCHIO ARANCINI, PEA PUREE

MONKFISH RAPPED IN PARMA HAM, GRILLED POLENTA, PUTTANESCA SAUCE, OLIVE & CAPER SALAD, FRIED SAMPHIRE

DESSERTS

A TRIO OF DESSERTS, CHOOSE ANY THREE DESSERTS FROM OUR DESSERT MENU



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VEGETARIAN
&
VEGAN



.ALL MENUS COME WITH AN OPTION OF A
VEGETARIAN STARTER FROM YOUR MENU CHOICE
AS WELL AS A MAIN FROM THIS MENU

HARISSA MARINATED SUMMER SQUASH, ROASTED PEPPER & LEMON BALM RICE, POTATO & OLIVE SALAD, HERB OIL

PEA & MINT RISOTTO, CHIMICHURRI DRESSING

SMOKED AUBERGINE & BUTTERNUT SQUASH CURRY, SAFFRON RICE, RIATA

BRAISED & GRILLED PAPRIKA CAULIFLOWER, SMOKED AUBERGINE PUREE, APRICOT & ALMOND SALAD, CHILLI & HERB OIL

PORTOBELLO MUSHROOM STACK, SAUTÉED SPINACH, SUNDRIED TOMATO, COURGETTE, ROASTED BALSAMIC ONION, WATERLOO CHEESE, PESTO DRESSING

COURGETTE, SPINACH & RICOTTA CANNELLONI, BASIL INFUSED HERITAGE TOMATOES, CHIVE BUTTER SAUCE



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DESSERTS



ALL OF OUR DESSERTS ARE AVAILABLE AS EITHER A
DUO OR TRIO OF DESSERTS AT AN ADDITIONAL
SUPPLEMENT

CHOCOLATE BROWNIE, CLOTTED CREAM, APRICOT PUREE

VANILLA CHEESECAKE, PEACH & GREEN GRAPE, BURNT WHITE CHOCOLATE

MILK CHOCOLATE MOUSSE, SALTED CARAMEL, HONEYCOMB

LEMON TART, RASPBERRY SORBET

ROASTED PINEAPPLE MARINATED IN CHILLI & LIME, LEMON SORBET

RASPBERRY PAVLOVA, RASPBERRY GEL

VANILLA PANNA COTTA, CHERRY COMPOTE

APPLE & BLACKBERRY CRUMBLE TART, VANILLA ICE CREAM

STICKY TOFFEE PUDDING, TOFFEE SAUCE, CLOTTED CREAM

DARK JAMAICAN GINGER CAKE, MANGO SALSA, COCONUT SORBET, SPICED RUM CARAMEL