

# Six Course Tasting Menu

**Vegetarian - £69.00 p.p.**

**Pairing Wine Selection £39.00 p.p.**

## Amuse-bouche

Baron De Mark Gobbilard Champagne (125ml)  
the perfect way to start any evening

## Heirloom Tomato Salad with a Basil Broth

Turkey Flat Vineyards (125ml)

This aromatic white compliments the delicate flavours of the various tomatoes

## Fried Buratta Cheese with Onion Puree and a Saffron Crisp

Torres San Valentin (125ml)

This Spanish wine is a mix of Parellada/Garnacha grapes. The wine is “off-dry” fresh and fruity complimenting the strong flavours of the buratta cheese

## Refreshing Homemade Sorbet

### Luxury Baked Potato

Truffle & Rosemary Potato Stuffed with Dauphinoise,  
Artichoke Puree, Herb Emulsion and Fresh Truffled Wild  
Mushrooms

Freemark Abbey (250ml)

This Californian Merlot is smooth with rich flavours and an elegant finish

## Fruits of the Forest

Highland Park 12yo Single Malt Whisky (25ml)

a smooth rich fruit cake flavour, with just enough punch  
to cut the sweetness of the dessert