



Sharrow Bay Tasting Menu

Amuse Bouche

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Hand Dived Scottish Scallops

Kohlrabi Kimchi, Granny Smith, Marmite Butter
Riesling, Spinyback, Waimea Estate, New Zealand

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Duck Foie Gras

Mango Chutney, Sweetcorn Pancake, Apple Cider Reduction
Gewürztraminer Estate, Hugel Et Fils, France

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Fillet of Halibut with Nut Crust

Buttered Baby Leeks, Verjus Golden Sultanas, Potato Terrine
Rioja Blanco, Bodegas Del Medievo, Spain

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Noisette of Wild Venison

Roast Butternut, Roast Shallots, Spinach, Pickled Blackberries, Juniper Berry & Douglas Fir
Morgon, Laurent Guillet, Beaujolais, France

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Iced Ginger Meringue Roulade

Caramelised Clementine's, Cindereed Toffee
Semillon and Gewürztraminer Late Harvest, Chile

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Dark Chocolate Fondant

Lemon and Mint
Jurancon Moelleux, Uroulot, France

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Selection of British Cheeses

Chutney, Celery, Biscuit Selection
Maury, Vendage Mise En Tardive, Domaine Pouderoux, France

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£97.50 per person

We kindly request our tasting menu is taken by the whole table.

Complement each course with a glass of wine especially selected by our Sommelier - £65.00 per person

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To Finish

Coffee or Tea with Petit Fours

£4.50 per person