



## SHARROW BAY

*The Original Country House Hotel*

### Sharrows Bay Tasting Menu

#### Amuse Bouche

-

#### Seared Scottish Scallops

Nashi Pear, Buttermilk Tarragon, Walnut, Celery, Coffee  
*Riesling, Spinyback, Waimea Estate, New Zealand*

-

#### Ballantine of Rabbit, Cured Ham and Pistachio

Asparagus, Pickled Mushrooms, Truffled Cream Vinaigrette  
*Pinot Noir, Philip Shaw, New South Wales, Australia*

-

#### Fillet of Halibut with Nut Crust

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

-

#### Noisette of Wild Venison

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

-

#### Lemon Tart

Toasted Meringue, Caramelised Banana  
*Jurancon Moelleux, Uroulot, France*

-

#### Strawberry and Vanilla Soufflé

Strawberry Nectar, 'Strawberries and Cream' Ice Cream  
(Please be aware there is a 10 minute wait for this course)  
*Semillon and Gewürztraminer Late Harvest, Chile*

-

#### Selection of British Cheeses

Chutney, Celery, Biscuit Selection  
*Ramos Pinto, Collector, Porto Reserva*

-

**£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*

-

#### To Finish

#### Coffee or Tea with Petit Fours

£4.50 per person