



## SHARROW BAY

*The Original Country House Hotel*

### Sharrows Bay Tasting Menu

#### Amuse Bouche

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#### Seared Scottish Scallops

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

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#### Duck Foie Gras

Yorkshire Rhubarb, Beetroot, Hazelnuts  
*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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#### Woodberries and Rice

Homemade Yougurt  
*Semillon and Gewürztraminer Late Harvest, Chile*

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#### Dark Chocolate Fondant

Lemon and Mint  
*Maury, Vendage Mise En Tardive, Domaine Pouderoux, France*

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#### Selection of British Cheeses

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

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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