



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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Yogurt & Lime Parfait

Candied Lime
Semillon and Gewürztraminer Late Harvest, Chile

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Strawberry and Vanilla Soufflé

Strawberry Nectar, 'Strawberries and Cream' Ice Cream
(Please be aware there is a 10 minute wait for this course)
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