

World Service Wine Dinner with Ed Belshaw
Wednesday 27th November 2019
£80 per head

Glass of Prosecco & Canapes

N.V. 'Fili' Prosecco Spumante Extra Dry D.O.C, Sacchetto, Veneto, Italy

* * *

Blow - Torched Mackerel

Ceviche, Cucumber, Chorizo, Lemon Gel, Crackling

2015 Eggo Blanc de Cal, Sauvignon Blanc, Zorzal, Tupungato, Argentina

* * *

Wild Halibut

Crayfish & Lemon, Tomatoes, Samphire, Bisque, Fennel, Seaweed Powder

2017 Getariako Txakolina, Txomin Etxaniz

* * *

Porcini Tortellini

Spinach, Mushroom Carpaccio, Tarragon Veloute, Truffle Dressing

2016 Barbera D'Asti Superiore, "Le Orme", Michele Chiarlo, Piemonte

* * *

Derbyshire Fillet of Beef

Braised Red Cabbage, Potato Terrine, Parsnip, Sprout Tops, Bacon

2015 Gouverneurs Reserve, Groot Constantia, Western Cape, South Africa

* * *

Sticky Toffee Fondant

Pedro Ximenez Rasins, Caramel Ice Cream

2010 Vin Santo, Bianco dell'Empolese D.O.C, Toscana, Italy

All courses to be paired with wines carefully selected from our wine list

Please Inform Your Server if you have Any Dietary Requirements