

# The Bow Room Restaurant

at

Grays Court

Tasting Menu - £50	Wine Pairing - £35
Taramasalata, Cuttlefish Cracker	Nyetimber Brut Classic Cuvée
Duck Liver Mousse	
Sour Bread, Burnt Butter	
Native Oyster, Passionfruit & Lavender	Sauvignon Blanc, La Tenca - 2016 - Chile
Wild Salmon, Cucumber, Buttermilk & Dill	Martin Millers Gin, Tonic, Juniper and Dill
Aged Fillet, Salsify, Miso, Girolles	Vierkoppen, Weavers Nest - 2013 - South Africa
'Curds and Whey'	
British Cheeses (£14 Supplement)	Taylors Port - 1985 Vintage (Served With Cheeses)
Pave of Dark Chocolate, Kumquat & Smoke	Rutherglen, Muscat - 2010 - Australia

A discretionary 12.5% service charge will be added to your  
bill

Our products contain, wheat, egg, soy, and/or fish allergens, in addition we can not guarantee our products are 100% nut or gluten free. A vegetarian menu and most dietary requirements can be made available upon request with a a minimum 24 hours notice beforehand. We regret that we can not offer a vegan alternative.