



Amuse Bouche

Starter

Foie Gras, Black Truffle, Asparagus
Pinot Noir, Melodias Winemakers Selection Trapiche, Mendoza, Argentina

Chicken Liver Parfait, Blood Orange, Rye
Gewürztraminer, Trimbach, Alsace, France

Scallop, Cider, Lardo
Chateau Ste Michelle, Dry Riesling, Washington, USA

Carrot Tartare, Apple Mustard, Coriander (v)
Sossego Alentejo Rosé, Alentejo, Portugal

Main Course

Salt Aged Yorkshire Duck, Hispi Cabbage, Fennel
Saumur Rouge, La Cabriole, Loire Valley, France

Turbot, Garden Peas, Red Peppers, Shellfish Fumet
Domaine Perraud, Bourgogne Aligoté, Bourgogne, France

Rack of Lamb, Wild Garlic, Mint
Rioja Crianza El Coto, Rioja, Spain

English Garden Tagliatelle, Asparagus, Lemon (v)
Bacchus, Giffords Hall, Sussex, England

Pre-Dessert

Dessert

Strawberry, Ewes Curd, Strawberry Ice Cream
Nyetimber, Demi-Sec NV, West Sussex, England

Caramelised White Chocolate, Lemon, Meringue
Chateau Filhot, 2011, Sauternes, France

Apple Terrine, Puff Pastry Ice Cream
Red Muscadet NV, Nuy Winery, Worcester, RSA

Milk and Honey
Chateau Filhot, 2011, Sauternes, France

Selection of Cheeses (£5.00 supplement or £10.00 as an extra course)
Graham's Late Bottled Vintage Port

£50 per person / £85 with wine pairing

Please advise staff of any allergens or dietary requirements before placing your order



RESTAURANT
• GRAYS COURT •

Tasting Experience

Wild Garlic, Potato, Ginger

Carrot Tartare, Apple Mustard, Coriander (v)

Sossego Alentejo Rosé, Alentejo, Portugal

Scallop, Cider, Lardo

Chateau Ste Michelle, Dry Riesling, Washington, USA

Turbot, Garden Peas, Red Peppers, Shellfish Fumet

Domaine Perraud, Bourgogne Aligoté, Bourgogne, France

Salt Aged Yorkshire Duck, Hispi Cabbage, Fennel

Saumur Rouge, La Cabriole, Loire Valley, France

Or

Rack of Lamb, Wild Garlic, Mint

Rioja Crianza El Coto, Rioja, Spain

Goat Yoghurt Panna Cotta, Cider Jelly, Apple & Basil Granita

Strawberry, Ewes Curd, Strawberry Ice Cream

Nyetimber, Demi-Sec NV, West Sussex, England

Caramelised White Chocolate, Lemon, Meringue

Chateau Filhot, 2011, Sauternes, France

Selection of Cheeses (£10.00 Supplement)

Graham's Late Bottled Vintage Port

£75 per person / £110 with wine pairing

This Menu Must Be Taken By The Whole Table