

## TASTE OF THE FURZEDOWN

Thursday 26 May 2022

Our signature 5-course tasting experience with matching wines

*This is a unique opportunity to sample a selection of dishes from our newly launched a la carte menu with matching wines for each course.*

### London Porter smoked salmon

pickled beetroots fine soft herbs

*Valdo Oro Puro Prosecco Superiore Valdobbiadene DOC*

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### Wild mushrooms

grilled brioche wild rocket salad hollandaise sauce

*Johann Wolf Pinot Noir*

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### Crab doughnut

heritage tomato crème fraise roasted garlic

*Dr Loosen Private Reserve Grey Slate Riesling*

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### Herb crusted lamb cutlet

purple sprouting broccoli minted herb salsa verde jersey potato rosti

*Barolo Terre da Vino DOCG*

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### Apple and plum tarte tatin

cinnamon maple syrup coconut ice cream

*Samos Vin Doux*

**TASTE OF THE FURZEDOWN (VEGETERIAN MENU)**

Thursday 26 May 2022

Our signature 5-course tasting experience with matching wines

*This is a unique opportunity to sample a selection of dishes from our newly launched a la carte menu with matching wines for each course.***Cured goats cheese**

candid walnut stewed kumquat broad beans

*Valdo Oro Puro Prosecco Superiore Valdobbiadene DOC*

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**Scented plantain**

ginger compote sweet potato nest

*Johann Wolf Pinot Noir*

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**Crispy miso cauliflower**

salsa verde roasted pickled beetroot

*Dr Loosen Private Reserve Grey Slate Riesling*

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**Potato and wild mushroom slab**

mushy peas mango salsa

*Barolo Terre da Vino DOCG*

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**Wild berry jelly**

viola raspberry strawberry

*Samos Vin Doux*