

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 DOCG

Wild mushrooms

grilled brioche wild rocket salad hollandaise sauce

Johann Wolf Pinot Noir

Crab doughnut

heritage tomato crème fraise roasted garlic

Dr Loosen Private Reserve Grey Slate Riesling

Herb crusted lamb cutlet

purple sprouting broccoli minted herb salsa verde jersey potato rosti

Barolo Terre da Vino DOCG

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 DOCG

Scented plantain

ginger compote sweet potato nest

Johann Wolf Pinot Noir

Crispy miso cauliflower

salsa verde roasted pickled beetroot

Dr Loosen Private Reserve Grey Slate Riesling

Potato and wild mushroom slab

mushy peas mango salsa

Barolo Terre da Vino DOCG

Wild berry jelly

viola raspberry strawberry

Samos Vin Doux