

DINING ROOM



3 Course Tasting Menu

first

Roasted Cauliflower & Smoked Gorgonzola Soup

crispy leeks, paprika oil

Gypsy Tears Red Ale Taster 3¹⁰ Pint 7²⁵

Or

Oven Roasted Beet & Fresh Ricotta Salad

organic lettuces, balsamic vinaigrette

Villa Sandi Prosecco 9⁵⁰

second

Arctic Char

pan seared arctic char, blueberry gastrique
rainbow potatoes, roasted winter vegetables

Caves de Rasteau Taster 6 Glass 10

Or

Braised Beef Short Rib

smashed red jacket potatoes, roasted winter vegetables

Hillside Gamay Noir Taster 7 Glass 12⁵⁰

Or

Chicken Supreme

wild mushrooms, demi-glace, rainbow potatoes,
roasted winter vegetables

Siren's Call Viognier Taster 6²⁵ Glass 11⁵⁰

Or

Smoked Tofu Coconut Curry

basmati rice, sweet peppers, mushrooms, spinach

Synchromesh Riesling Taster 6 Glass 11

third

Individual Tart Tatin

caramelized apples, pastry

Taylor Fladgate Late Bottled Vintage Port 2oz 8

Or

Belgian Chocolate Mousse

callebaut chocolate, cream

Unsworth Ovation 2oz 8