



Wine Pairing Dinner Menu

Canapés

Da Luca Prosecco (Glera), NV, Veneto (Italy), 11%

MINTED PEA & QUAIL EGG CROUSTADE (V)(GFA)
SMOKED SALMON MOUSSE, TOASTED BLINIS (GFA)
NDUJA FRITTATA (GFA)

Starters

Tributary Chenin Blanc (Flagstone - South Africa)

CRAB, CHEDDAR & MUSTARD TART (GFA)
Lobster aioli, seasonal leaves

CEP & CHEDDAR TART (V)(GFA)
Red pepper aioli, seasonal leaves

Mains

Writer's Block Pinotage (Flagstone - South Africa)

ROASTED BEEF FILLET MIGNON (COOKED MEDIUM) (GFA)
Potato & thyme galette, herb & brioche-crusted confit Roscoff onion, maple-glazed carrot, Pinotage jus

BRAISED HISPI CABBAGE (V)(GFA)
Potato & thyme galette, herb & brioche-crusted Roscoff onion, maple-glazed carrot, vegetable reduction

Dessert

Poetry Cinsault Rosé (Flagstone - South Africa)

WARM PEAR & ALMOND TART (V)(GFA)
Tonka bean ice cream

Allergy Key

Please inform a member of the team of any food allergies or dietary requirements before ordering

V = Vegetarian VG = Vegan VGA = Vegan Available GFA = Gluten Free Available