

PRE SHOW
DINING MENU
JULY 2018



TWO COURSES 17.50

THREE COURSES 22.50

STARTER

BLACK PUDDING & PORK CROQUETTE
pepper marmalade, pea shoots

WHIPPED GOATS CHEESE (gfo)
pickled beets, toasted sourdough, tomato

SOUP OF THE DAY (gfo/v)
crusty bread, salted butter

MARINATED SPICED HERRING (gf)
celeriac puree, apple compote

DESSERT

STEM GINGER & CHOCOLATE MOUSSE (gf/v)
mixed berry compote

RASPBERRY & PISTACHIO FRANGIPANE TART (v/n)
crème fraiche

“COOKIES & CREAM” CHOCOLATE (gf/v)
caramel

LEMON SORBET (gf/vg/n)
crushed hazelnuts & mango coulis

MAIN

ROAST PARSNIP, RED PEPPER & POTATO FRITTATA (v)
quinoa salad, garlic aioli

CAJUN SPICED SALMON (gf)
salad of olives, roast tomato, artichoke & new potato with anchovy and honey dressing

ROAST PORK BELLY (gf)
fondant potato, seasonal vegetables, sticky port wine jus

ROAST GARLIC & LAMB KOFTA (gf)
Greek salad, grilled new potatoes, yoghurt dressing

v – vegetarian
vg – vegan
gf – gluten free
gfo – gluten free option

WINE LIST



ZINGY, ZESTY SAUVIGNONS	175 ml	Bottle
1. SAUVIGNON BLANC 2016, TONADA / CENTRAL VALLEY, CHILE Crisp fresh citrus aromas with ripe gooseberry notes on the palate	5.50	20.75
AROMATIC, JUICY WHITES		
2. COLOMBARD, RICHELIEU/CÔTES DE GASCOGNE, FRANCE Aromatic, fresh & fruit driven with a long refreshing after-taste	4.70	17.50
3. CHARDONNAY ROOK'S LANE 2016 / AUSTRALIA Aromas of pear & custard apple with some lifted citrus notes. The palate is rich & smooth with ripe fruit-salad flavours & a lovely creamy mouthfeel.	6.20	24.00
CRISP, DRY WHITES		
4. PINOT GRIGIO, CHIARO / ITALY A clean, well balanced dry white wine with an elegant, delicate perfume & fresh apple fruit flavours	5.60	21.00
5. SAUVIGNON BLANC, KURAKA / MARLBOROUGH, NEW ZEALAND Fresh herbaceous notes, tomato leaf, limes & appealing pungency. Crisp & refreshing acidity balanced with a good mouth feel. Zesty, elegant & tantalisingly dry		25.50
RICH, ROUNDED REDS		
6. MERLOT 2016, TONADA / CENTRAL VALLEY, CHILE Plum & damson on the nose, soft fruit on the palate, no wonder Chilean wines are so very popular	5.50	20.75
7. MALBEC 2016, LAS PAMPAS / MENDOZA, ARGENTINA Outstanding Argentinian Malbec – layers of ripe fruit with hints of spiced raspberries & notes of smoke and spice		29.00
JUICY, VELVETY REDS		
8. GRENACHE-CARIGNAN-MERLOT, RICHELIEU / PAYS D'HÉRAULT, FRANCE A delicious blend of 50% Grenache, 34% Carignan & 16% Merlot, packed with soft, ripe fruit	4.70	17.50
9. RIOJA TEMPRANILLO 2015/16, VEGA / RIOJA, SPAIN From one of the oldest Bodegas in Rioja. A delicious unoaked wine bursting with red fruit	5.90	23.00
SPICY, WARMING REDS		
10. SHIRAZ 2015/16, ROOK'S LANE / AUSTRALIA Aromas of ripe berries, black cherries, vanilla & spice. The palate shows sweet fruit flavours	6.30	24.00
ROSE WINES		
11. BUSH VINE BLUSH, RICHELIEU / FRANCE We blended the blush with our wine merchant to produce a quite delicious palate of summer fruits	4.70	17.75
12. ZINFANDEL, BULLETIN / CALIFORNIA A light salmon pink rose that offers an attractive bouquet of summer fruits with a hint of sweetness Lingering on a crisp finish	6.30	24.00
13. PINOT GRIGIO ROSATO, CHIARO / ITALY A lovely fresh bouquet of strawberries, with a lively palate awash with ripe summer fruits	5.60	21.00
SPARKLING WINE		
13. PROSECCO D.O.C, PURE / VENETO, ITALY 25.00 The nose gives aromas of pear, white flowers & lemon zest. The palate is clean & crisp with apple notes. Light & refreshing on the finish with a citrus zing	4.50	(125ml)
