

# Rhône Valley Wine Dinner

## Wednesday 13<sup>th</sup> November 2024

Terrine of game & pigeon, plum chutney

*Les Vallons de la Solitude', Châteauneuf-du-Pape, Domaine de la Solitude*

*Saint-Joseph, Les Royes, Domaine Courbis*



Duncombe Arms bread, whipped pork fat



Poached hake quenelle, crayfish bisque

*Saint-Joseph Blanc, Domaine Courbis*

*Châteauneuf-du-Pape Blanc, Domaine de la Solitude*



Slow cooked Ox cheek, braised lentils

*Châteauneuf-du-Pape, Domaine de la Solitude*

*Cornas, La Sabarotte, Domaine Courbis*



Rhône Valley cheeses

*Châteauneuf-du-Pape 'Cuvée Barberini', Domaine de la Solitude*

*Cornas, Les Eygats, Domaine Courbis*



Pink praline tart petit four

*Domaine de Coyeux 'Cuvée Les Trois Fonts', Muscat de Beaumes de Venise 2012*

6 courses £60

Additional wine pairing £32.50

*Please advise us of any allergies in advance.*

*A discretionary 10 % service charge is included in the final bill*