

Thursday June 26th
Summer Wine Dinner
FROM 6.30PM

Canapes from the BBQ

Beer glazed langoustine skewer

Charred pork belly in black garlic BBQ sauce

Simpsons Wine Estate, Kent, 'Gravel Castle', Chardonnay 2023

A cool climate, fruit-driven & unoaked Chardonnay displaying fresh, citrus & apple aromas, refreshing tropical fruit flavours with a zesty, flinty finish.

Starter

Marinated heritage tomatoes, picked cucumber, frozen goats' cheese

Simpsons Wine Estate, Kent, 'Railway Hill', Rosé 2023

This delicate & fruity Pinot Noir rosé has fresh aromas of watermelon & lychee, with peachy, strawberry flavours & a delightfully smooth texture.

Fish

Torched mackerel fillet, mackerel tartar crumpet, smoked apple purée

Simpsons Wine Estate, Kent, 'Derringstone', Pinot Meunier Blanc de Noir 2023

This unique, still, Pinot Meunier has a pale gold hue tinged with delicate pink. Exquisite aromas reminiscent of orchard pear & apple dance with white floral blossom through to a luxuriously mouth-filling texture & bright finish.

Main Course

Treacle cured Dunwood Farm fillet of beef,
smoked brisket stuffed mushroom, beef fat hash chips, garden herb

Château Lestuille Capmartin, Bordeaux Supérieur 2016

A medium-bodied Bordeaux showing concentrated baked fruit aromas with delicate oaky notes complemented by a robust finish. It's seductive & beautifully structured.

Dessert

Summer fruits & sparkling wine jelly, lemon sorbet

Simpsons Wine Estate, Kent, 'Canterbury Rose Sparkling Rosé', Brut 2021

A serious & well-structured sparkling rosé with aromas of fresh raspberry sorbet through to a palate of exotic fruits & wild strawberry balanced with tangy lime.

Menu £60

Wines £30

Please advise us of any allergies in advance.
A discretionary 10% service charge is included in the final bill