

WESTWELL WINE DINNER

£90 PER PERSON

THURSDAY, 8th MAY 2025 6:45pm arrival for 7pm start

WINE TASTING MENU

with each course accompanied by 100ml tasting wines

HOSTED BY ADRIAN PIKE Managing Director and Winemaker Westwell Wine Estates

SNACKS

Pelegrim NV

CONFIT OCTOPUS Fondant potato, saffron aïoli, chimichurri Ortega 23

CHICKEN LIVER PARFAIT Quince & Tokaji purée, Pink Lady apple, toasted brioche Ortega Skin Contact 23

> PAN-SEARED SEA BASS Exmoor caviar, Westwell chardonnay sauce Chardonnay Village 23

> HERB CRUSTED FILLET OF PORK Black pudding creamed potato, watercress, wholegrain mustard & Kentish cider sauce *Pinot Noir 23*

> VALRHONA HOT CHOCOLATE FONDANT Spiced clementine sorbet, coffee reduction Unreleased Pet Nat 23

Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses, although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

All prices include VAT | A discretionary gratuity of 12.5% will be added to your bill.