

Welcome

Fresh oysters celebrated with Tokara's Maiden Release Elgin Chardonnay MCC 2011



Luncheon Menu

Classic Mussels

Fresh mussels prepared to Rozy Gunn's special recipe

Wine selection:

Iona Chardonnay 2014

Corton-Charlemagne Grand Cru Bonneau du Martray 2008 Burgundy

Meursault Narvaux Domaine Roulot 2009

Terrine d'Hiver

A layered terrine of chicken liver, mushroom, ham, cabbage and duck, served with a Madiera jelly and a drizzle of olive and truffle infused oil.

Wine selection:

Iona Pinot Noir 2015

Paul Wallace Brave Heart Pinot Noir 2015

Chambolle-Musigny 1er Cru Les Gruenchers Domaine Dujac 2010

Nuits-Saint Georges Premier Cru Clos de la Marechale Jacques-Frederic Mugnier 2010

Ottolenghi Lamb Swarma

Slow cooked lamb with a hint of the Middle East

Served with Cauliflower mash, farm fresh green beans and roasted cherry tomatoes, butternut, feta and pumpkin seed salad

Wine selection:

Iona Solace 2015

Les Launes Crozees-Hermitage Delas 2007

Paul Wallace Black Dog Malbec 2015

Trivento Eolo Malbec 2011, Lujan de Cuyo, Argentina



Farmhouse Meringue and Cheese Board

Wine selection:

Paul Wallace The Nix Sauvignon Blanc Noble Late Harvest 2016

Chateau de Rayne Vigneau 1er Grand Cru Classe Sauternes 2005