

Sommelier's Table Menu



A glass of Journey's End 2008
Grape: Chardonnay
Stellenbosch
South Africa

&

Spiced Soft Shell Crab with Apple-Crab Millefeuille and Lemon Grass-Cumin Mayonnaise



A glass of Jean Claude Gueth 2006
Grape: Pinot Gris
Alsace
France

&

Seared Scottish Scallops with Cauliflower Masala Grit



A glass of Sula 2008
Grape: Sauvignon Blanc
Nashik
India

&

Tandoor Grilled Monkfish Tail with Sweet & Sour Green Neelgiri Korma Sauce



A glass of Mont du Toit 2003
Grape: Cabernet Sauvignon, Cabernet Franc, Merlot, Shiraz.
Wellington
South Africa

&

Coriander and Mint Tiger Prawns with Garlic and Tomato Sauce



A glass of Urban Ribera 2006
Grape: Tempranillo
Ribera del Duero
Spain

&

Grilled Supreme of Pigeon with Pickled Mango and Beetroot-Vanilla Chutney



A glass of Muddy Water 2007
Grape: Pinot Noir
Waipara
New Zealand

&

Roast Romney Marsh Lamb Rump on Rosemary Sweet Potato and Chickpeas



A glass of Passito della Rocca 2003
Grape: Sauvignon Blanc, Riesling Italico, Trebbiano di Soave, Garganega
Veneto
Italy

&

Traditional Goan Coconut Jaggery Layered Cake with Banana Basil Ice Cream



Tea or Coffee and Petit Fours

£115 per person

