

Midwinter British Degustation Menu

28th June 2019

Welcome Drink – Bombay Sapphire Gin & Tonic

Canapé

To start – Fish & Chip

1st course

Warming Split Pea and Smoked Ham Hock
Scone with Earl Grey Tea Butter

2nd course

Toad in a Leek Hole, Onion Gravy

Wine match – The Kings Thorn Pinot Gris – 2017

3rd course

Ora King Salmon Kedgerree, Quail Scotch Egg

Wine match – The Kings Favour Sauvignon Blanc- 2017

4th course

Baby Chicken Tikka Masala with Baby Naan

Wine Match – The Kings Bastard Chardonnay- 2017

5th course

Granny Smith Sorbet

6th course

Aberdeen Angus Beef Wellington

Mushroom Duxelle, Mushie peas, Truffled Mash Potatoes, Gravy

Wine match – The Kings Wrath Pinot Noir 2017

7th course

Eton Mess, Spotted dick

Jam roly poly, Lemon cardamom Syllabub

Wine Match - The Kings a Sticky End -2018

8th course

Schoc Winston Churchill Chocolate Cigar

Sample Menu only Subject to change.