

## 8 COURSE TASTER

£64.00 (£98.00 with Wine Flight)

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### Glazebrook nibbles

#### Goats curd mousse

*Pickled carrot, granola*

*Saint Peyre Picpoul de Pinet (Pomerols, France)*

#### Slow cooked duck egg

*King oyster mushroom, parmesan crisp*

*Pinot Grigio Rosato, Ponte Pietra (Veneto, Italy)*

#### Curried cauliflower fondant

*Garlic polenta, onion bhaji, coriander yoghurt*

*Sharpham Dart Valley Reserve (Totnes, Devon)*

#### Pan fried market fish

*Griddled fennel, heritage tomatoes, dill*

*Sauvignon blanc, greywacke (Marlborough, New Zealand)*

#### Maple & soy glazed duck breast

*Wonton, sweet potato fondant, pak choi, baby corn*

*De Loach Pinot Noir (Russian River, California)*

### Pre-dessert

#### Buttermilk panna cotta

*Hibiscus poached rhubarb, lemon curd*

*Dobogo Mylitta Late Harvest Tokaji (Tokaji, Hungary)*