

WINE & PAIRINGS WINTER SEASON 7-COURSE MENU

£110.00

Members - £85.00

Our 7-Course Tasting Menu is only available for a two Person Minimum and for the whole table. 10% Discretionary Service Charge – Only 5% Discretionary Service Charge for Great Cellar Wine Club Members. Additional Gratuities Optional.

Due to the nature of this menu, full payment is required at the time of booking. Wine & Pairing Suggested Recommendations are subject to change due to the availability of rare vintages

GREAT CELLAR 'WINE & PAIRINGS' SUGGESTED RECOMMENDATIONS

Our 'Exceptional Sparkling' Wine flight, three still Wine flight options and Our 'Anthology' Wine flight are available to pair with this menu. All wine flights are 3 x 125ml glasses per person unless otherwise stated.

Wine Flight Exceptional Sparkling £65.00

2015 Quob Park Blanc de Blancs, Hampshire, England
2015 Quob Park Rosé Saignée, Hampshire, England
2018 Quob Park 1120 Heritage Prestige Rosé, Hampshire, England

Wine Flight Classic £57.00

2018 Riesling Grand Cru Clos St Landelin, Muré, Alsace, France
2019 Chateau Haut Bages Liberal, Bordeaux, France
2016 Reichsrat Von Buhl Ungeheuer Riesling Auslese, Germany

Wine Flight Prestige £110.00

2020 Chassagne-Montrachet blanc, Thomas Morey, Burgundy, France
2015 Brunello di Montalcino, Riserva Pianrosso Santa Caterina d'Oro, Ciacci Piccolomini d'Aragona, DOCG, Italy
1993 Crown Estates Tokaji Aszu 5 Puttonyos Tokaji, Hungary

Wine Flight Exceptional £300.00

1997 Joseph Drouhin Chassagne Montrachet, Cote de Beaune, France
1983 Chateau Haut-Brion, Pessac-Leognan, Bordeaux, France
2009 Chateau D'yquem, 1er Grand Cru Classé Supérieur, Sauternes, Bordeaux, France

Wine Flight Anthology £450.00

3 x 75ml per glass - Tasting Trio of Château d'Yquem Vintages
2006, 2013, 2018

HORS D'OEUVRES / AMUSE BOUCHE

Amuse Bouche, Breads, Olive Oils, Butter & Salts

Chosen each day by our Michelin-trained, Award-Winning Executive Chef Scott Garner to enhance your 'Wine & Pairings' experience, this Amuse Bouche is paired with our compliments with a 125ml glass of one of our Exceptional English Sparkling Wines.

STARTER

Chicken Terrine with Piccalilli

Chicken terrine, black pudding, piccalilli, and toasted hazelnuts.

SALAD

Wild Mushroom Salad

Wild mushroom salad with truffle tagliatelle, pink fur potato and pickled beetroot.

FISH

Chalk Stream Trout

Beetroot & Gin Cured chalk stream trout, saffron, beetroot & horseradish.

MAIN

Truffled Guinea Fowl

Guinea fowl boudin, truffle farce, new forest mushroom risotto with a white wine jus.

SORBET

Strawberries & Champagne Sorbet

New Forest champagne sorbet and strawberries.

OPTIONAL CHEESE

'Wine & Pairings' Cheese Plate £15.00

Tête de Moine flowers plus three of the very best artisanal British, French and International award-winning cheeses. Additional cheeses available.

DESSERT

Apple Tarte Fine

Apple tarte fine with New Forest ice cream.

COFFEE & PETIT FOURS

Your Choice of Coffee with Petit Fours

Coffee and Chefs Selection of Petit Fours.

Pot of Tea with Petit Fours or Lemon Cake

Pot of Tea with Your choice of Petit Fours or Lemon Cake.