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190
QUEEN'S GATE

English Wine Week

Four-Course Wine Pairing Menu by Chef Frederick Forster £85

CANAPES

Loch Duart Smoked Salmon Choux Bun, Cucumber [G], [M], [E], [SD], [F]
Cornish Prawn Barbajuan [G], [M], [E], [C], [SD]
Hass Avocado & Finger Lime Cracker [G], [E]

Cuvée 1662, Artelium, East Sussex

STARTER

Warm Vol-au-Vent of Pancetta
Garden Peas & Asparagus, Goat Cheese Cream
[G], [M], [E], [SD]

Don't Feed the Ponies Figgie Daniel 2023, Sandridge Barton, Devon

FISH COURSE

Timbale of Sole & Scallop
Beurre Blanc, Trout Roe Caviar
[F], [Mo], [M], [SD], [E], [G]

Chardonnay 2022, Heppington, Kent

MAIN

Saddle of New Season Lamb
Spiced Aubergine, English Asparagus, Herb Oil, Lamb Jus
[M], [SD], [E]

Artefact #9 - Cabaret Noir, Artelium, East Sussex

DESSERT

Vanilla Parfait with English Strawberries
Caramelised White Chocolate, Hibiscus & Honey Syrup
[E], [M], [G], [S]

Festival, Loxwood Meadworks, West Sussex

ARTELIUM

Sandridge
Barton



LOXWOOD
MEADWORKS

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.