

Menu subject to change

Taste of Haywards

To be taken by the entire table

Amuse Bouche

Chicken, Ham Hock, Mustard

Chicken & ham hock terrine, celeriac remoulade, toasted brioche
Court Garden, Blanc de Noirs, 2015 East Sussex, UK

King Brown Mushrooms, Shallots, Parmesan

Mushroom risotto, parmesan foam
Dobogo, Furmint, Tokaji, 2018 Tokaj, HUNGARY
Or
Chablis 1er Cru, Domaine Daniel-Etienne Defaix, 2010 Burgundy, FRANCE (£7.50)

Stone Bass, Sweet Potato, Crab

Fillet of stone bass, sweet potato & chorizo marmalade, crab bisque
Ombre (organic), Pinot Grigio, 2021 Delle Venezia, ITALY

Beef, Broccoli, Black Garlic

Roasted sirloin of beef, braised beef cheek boudin, broccoli puree
Lourens River Valley, 2015/16 Stellenbosch, SOUTH AFRICA
Or
Brunello Di Montalcino, Poggio San Polo, 2017 Tuscany, ITALY (£7.50)

British Cheese Selection

Accompaniments
Sandeman, 10 Year Old Tawny, Porto, PORTUGAL
Or
Vintage Port, Porto, PORTUGAL (£6.50)

Pre-Dessert

Chocolate, Coffee, Mascarpone

Chocolate mousse, mascarpone sorbet, coffee cremeux, lime gel
Rutherglen Muscat, Chambers Rosewood, Rutherglen, AUSTRALIA

£80 per person

£140 per person with wine pairing

Premium wine pairing available

An optional 12.5% gratuity will be added to your bill