

# the HARROW at little bedwyn

## **Set 8 Course Gourmet Menu**

**£75.00 per person**

(+ £50.00 for Matched Gourmet Wines)

(+£100.00 for Matched Coravin Collection Wines)

Amuse Bouche and Olives

Smoked Somerset Eel

Sashimi of Scallops, Exmoor Caviar, Beetroot Sorbet

*Jansz Premium Cuvee, Tasmania*

*Riesling Cuvee Frederic Emile Trimbach 2005, Alsace France*

Carpaccio of Venison, Foie Gras Toffee, Cep Puree, Truffles

*Peter Lehmann Wigan Riesling Masters Collection 2008, Eden Valley Australia*

*Domaine de Solitude Cuvee Barberini 2007, Chateauneuf-du-Pape France*

Pembroke Lobster – Spiced Halen Mon Sea Salt

*A.A.Badenhorst White Blend 2012, Swartland South Africa*

*Giaconda Chardonnay 2008, Victoria Australia*

Line Caught John Dory, Wild Mushrooms & Shaved Truffles

*Neudorf Tom's Block Pinot Noir 2012, Nelson New Zealand*

*Le Moulin Rouge Pinot Noir Sir Peter Michael 2005, Sonoma Valley USA*

Poached & Roasted Quail, Parsnip and Dates

*Glaetzer Bishop Shiraz 2010, Barossa Valley Australia*

*Château Leoville Barton 2eme Cru Classé 2007, St Julien France*

Optional Tasting of Cheeses + £10.00 per plate

*Optional 3 wines perfectly matched to different cheeses on the plate +£15.00*

Boiled Egg and Soldier

Berry Soufflé

*Castelnau de Suduiraut 2008, Sauternes France*

*Chateau Rieussec 1998, Sauternes France*

### **FOOD ALLERGY?**

Due to the new allergen laws in the UK and EU, you must advise us **before ordering** of any known allergies.

Once this information has been shared, we are bound to keep to the guidelines set by the FIR 2014.

Please refer to the appendix sheets at the back of this menu for further information on allergens.

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## ***Set 6 Course Tasting Menu***

***£50.00 per person***

***(+ £25.00 for optional matched Tasting Wines)***

***(+ £40.00 for optional matched Iconic Wines)***

**Amuse Bouche and Olives**

**Smoked Somerset Eel**

**Seared Diver Caught Scallop, Chicken & Truffle Broth, Buttered Cabbage**

***Felton Road Dry Riesling 2013, Central Otago New Zealand***

***Peter Lehmann Wigan Riesling Masters Collection 2008, Eden Valley, Australia***

**Line Caught John Dory, Chilli Squid, Lime**

***Heggies Chardonnay 2013, Eden Valley Australia***

***A.A.Badenhorst White Blend 2012, South Africa***

**Game Bon Bon, Parsnip Puree**

***Les Graves de Mahon-Laville 2011, Bordeaux France***

***The Foundry Syrah 2008, Stellenbosch South Africa***

**Optional Tasting of Cheeses +£10.00 per plate**

***Optional 3 wines perfectly matched to different cheeses on the plate +£15.00***

**Boiled Egg and Soldier**

**Clementine, Chocolate & Cherry**

***Tezza Monte delle Fontane Passito 2000, Veneto Italy***

***Domaine Cauhape Symphonie de Novembre 2006. Jurançon France***

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## ***Set 5 Course Lunch Menu*** ***(Including Two Complimentary Tasting Wines)*** ***£40.00 per person***

Amuse Bouche and Olives

Smoked Somerset Eel

Wild Mushroom, Truffle Risotto  
***Paul Cluver Chardonnay 2014, Elgin South Africa***

Fillet of John Dory, Chorizo, Squid & Vine Tomatoes  
***The Edge Pinot Noir 2014, Martinborough New Zealand***

Optional Tasting of Cheeses (+£10.00 per person)  
***Optional 3 wine, perfectly matched to different cheeses on the plate (+£15.00)***

Boiled Egg and Soldier

Bread & Butter Pudding

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## Vegetarian Menu

*This menu may be taken as an 8 course Gourmet Menu incorporating all the dishes below  
OR you may create a 6 course Tasting Menu by taking the initial two items and the last two  
sweet courses and choosing three of the five savoury courses for the middle.*

**8 Course Gourmet: £75.00 per person (+ £50.00 for Six Iconic Matched Wines)**

**6 Course Tasting: £50.00 per person (+ £30.00 for Four Iconic Matched Wines)**

**5 course Set Lunch: £40.00 (Two Wines Included)**

Olives & Amuse Bouche

Waldorf Salad

“Cauliflower”

Cous Cous, Pickled, Chutney

*Wigan Riesling, Peter Lehmann Masters Collection 2008, Eden Valley, South Australia*

Isle of Wight Tomatoes, Tor Goats Cheese & Foraged Sea Herbs

*Chateau Lestrille Capmartin Bordeaux Blanc 2012, France*

Wiltshire Truffle Risotto with Wild Mushrooms

*A.A.Badenhorst White Blend 2012, South Africa*

Puy Lentils with Chestnuts

*Neudorf Tom's Block Pinot Noir 2012, Nelson New Zealand*

Tarka Dhal & Bhaji

*Glenmore Cabernet Sauvignon 2001, Yallingup Australia*

Optional Tasting of Cheeses + £10.00 per plate

*Optional 3 wines perfectly matched to different cheeses on the plate (+ £15.00)*

Boiled Egg and Soldier

Bread & Butter Pudding

*Castelnau de Suduiraut Sauternes 2008, Bordeaux France*

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