

# *Le Caveau*

RESTAURANT

## **5 Course Tasting Menu £67pp**

**Wine flight available - £25pp**

**Please note this menu is not suitable for anyone with any allergies or dietary requirements as no alterations can be made. Menu must be taken by the whole table**

*Homemade bread, British butter and Canapes*

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Home-cured and blowtorched mackerel, cucumber pickle, dill mayonnaise, sriracha.

*Marlborough Coopers Creek Sauvignon Blanc- New Zealand*

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Chicken and black pudding ballotine, cauliflower bhaji, green chutney.

*Pinot Noir Reserva Pionero - Chile*

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Roast fillet of sea bream, wild garlic, broccoli and crispy gnocchi.

*Grillo Fuedo Arancio – Italy.*

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Lamb rump, crispy belly, mustard sauce.

*Shiraz Deakin Estate - Australia*

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Dark chocolate and brandy truffle, cherry ice cream.

*Pineau des Charentes Rouge 5 ans d'Age – France*

***Additional Course of Three cheeses from The Courtyard Dairy inc 50ml glass of port - £12.50pp***