

Le Caveau

RESTAURANT

5 Course Tasting Menu

£80pp

Wine flight available - £30pp

Our Tasting menu is not suitable for anyone with any allergies or dietary requirements or dislikes as no alterations can be made.

Menu must be taken by the whole table

Homemade bread, British butter and Canapes

Chicken, haggis and pancetta ballotine, chicken skin mayo, apple and whisky chutney.

Waipapa Bay Sauvignon Blanc – New Zealand

Baked King scallop, garlic and herb butter, cheddar glaze.

Picpoul de Pinet – France

Confit of duck leg, plum ketchup, Chinese cabbage.

Lautarul Pinot Noir – Romania

Pork belly and fillet, chorizo, honey and cider jus.

Preciso Primitivo- Italy

Whipped chocolate ganache, raspberry sorbet, poppyseed tuille.

Black Muscat– USA

Additional Course of Two cheeses from The Courtyard Dairy inc 50ml glass of port - £15.50pp