ST ANNE'S JUNE – SEPT 2020

Chicken terrine & scorched peach.
(v) Filo wrapped feta & scorched peaches.
   Wine – Canapi Grillo
   or
   Wine – De Bortoli, The Accomplice Chardonnay

Butter poached cod, elderflower & seaweed cream, creamed potato, braised gem lettuce.
(v) Herb crusted cauliflower, elderflower & seaweed cream, creamed potato, braised gem lettuce.
   Wine – Las Rocas Sauvignon Blanc
   or
   Wine – Marquis de Ghoulaine Val de Loire Sauvignon Blanc

Chocolate torte, passionfruit, yoghurt ice cream.

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(v) Salmorejo (Andalusian chilled tomato & bread soup)
   Wine – Canapi Grillo
   or
   Wine Dopff et Irion Pinot Blanc

Chargrilled pork rib eye, chorizo crumb, padron peppers, white bean puree.
(v) Bread crumbed aubergine, black olive crumb, padron peppers, white bean puree.
   Wine – Lauturul Pinot Noir
   or
   Wine – La Zensa Nero d’Avola

Citrus & cinnamon panna cotta, compressed melon.

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Russian salad – jersey royals, local beans, king prawn, salmon roe, cured egg yolk dressing.
(v) Jersey royal, local beans, cured egg yolk dressing.
   Wine – Wide River Chenin Blanc
   or
   Wine – De Bortoli, The Accomplice Chardonnay

Poached guinea fowl, crispy skin, parsley risotto, pea espuma, sherry vinegar tomatoes.
(v) Stuffed artichoke, parsley risotto, pea espuma, sherry vinegar tomatoes.
   Wine – Las Rocas Merlot
   or
   Wine La Zensa Primitivo

Baked chocolate ganache, British strawberries, Chantilly

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Fatoush salad - crispy beef steak tomato, labneh, pickled radish, fried pitta, scorched gem lettuce, rose harissa, sumac

Wine – Bella Modella ‘La Farfalla’ Pinot Grigio IGT
or
Wine – Picpoul de Pinet, Domaine St Louis

Brined lamb rump, miso & roast garlic butter, clotted cream mashed potato, sautéed agretti.

Spinach tart, miso & roast garlic butter, clotted cream mashed potato, sautéed agretti.

Wine – Amanti Sangiovese
or
Wine – El Tesoro Malbec

Lemon & cardamom tart

Potted crayfish tails, saffron espuma, sourdough melba

Pea panna cotta, local peas, saffron espuma, sourdough melba.

Wine – Las Rocas Sauvignon Blanc
or
Wine – Honu Sauvignon Blanc

Grilled corn fed chicken, almond sauce, salsa verde jersey royals, poached runner beans.

Chargrilled vegetable stack, almond sauce, salsa verde Jersey royals, poached runner beans.

Wine – Lauturul Pinot Noir
or
Wine – Santa Alba Reserve Pinot Noir

Elderflower parfait, mint, raspberry shards, fresh local raspberries.

- Padron peppers – Spanish green peppers small in size and pan fried with sea salt
- Espuma – foam
- Fattoush – a Lebanese salad consisting of tomato, cucumber, onion, fried pitta bread, yoghurt dressing
- Labneh – strained yogurt
- Rose harissa – A North African made from a blend of peppers and spices with rose water
- Sumac – A middle eastern berry with a fruity/citrusy flavour which has been dried and ground into a powder

The organiser to select one starter, one main course, one vegetarian main course and one dessert from the above options.

Dietary options are available only to those who have requested them in advance. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients such as nuts.

There is a small risk that traces of these may be in other dishes or foods. If you have such an allergy, or other dietary need, your help is requested: please consult the Duty Hall Supervisor.

PLEASE NOTE OUR WINE SUPPLIER UPDATES THEIR WINE LISTS IN MARCH THEREFORE SOME OF THE WINES LISTED ABOVE MAY BE SUBSTITUTED NEARER THE TIME.