



***Middlethorpe Hall
Tasting Menu***

£105.00 per person, £45.00 additional with wine pairings

White Onion Velouté

*Pedro Ximenez caramel, espresso, parmesan
(G, D, E, CE, V)*

Chardonnay, Gran Reserva, Morandé, Casablanca, 2021

Venison

*barbeque celeriac, haggis, beetroot
(G, D, E, SD, CE)*

Côtes Du Rhône, Vignobles Gonnet, 2022

Sea Bream

*citrus tartare, som tam, green curry
(D, F, CE)*

Sancerre, Domaine de la Grande Maison, Chaumeau-Balland, 2023 (125ml)

Aged Fillet of Beef

*ox cheek, sea aster, summer truffle
(G, D, E, SD, CE)*

Malbec, 'Chacabuco' Los Haroldos, Uco Valley, Mendoza, 2022

Champagne Sorbet

sloe gin granita

Gariguette Strawberries

*icewine, elderflower, white chocolate
(G, D, E, N, SD)*

Nivole, Muscato d'Asti, Chiarlo, D.O.C.G, Piedmont, 2020 (70ml)

Tumaco 85% Chocolate

*Guinness, hazelnut, sourdough, olive oil
(G, D, E, N)*

San Emilio Pedro Ximinez, Emilio Lustau (50ml)

ALLERGENS KEY

(G) contains Gluten	(CE) contains Celery	(E) contains Egg	(L) contains Lupin
(D) contains Dairy	(N) contains Nuts	(S) contains Soya	(M) contains Molluscs
(P) contains Peanuts	(F) contains Fish	(MU) contains Mustard	
(SE) contains Sesame	(SD) contains Sulphites	(C) contains Crustaceans	