



V

vespers

AUTUMN TASTING MENU 2024

Canapes

Caramelised Onion

Gruyère, Chives

Xanadu Circa 77 Chardonnay 2022 / Western Australia, Margaret River

Chicken Liver

Fig, Brioche, Foie Gras

Peth Wetz Spätburgunder (Pinot Noir) 2022 / Germany, Rheinhessen

Glenarm Salmon

Bushmills Whiskey, Buttermilk, Beetroot, Herb Oil

Peth Wetz Estate Riesling 2023 / Germany, Rheinhessen

Portavogie Cod

Beurre Blanc

Alpha Zeta Pinot Grigio 2023 / Italy, Veneto

Lisdergan Beef Fillet

Wild Mushroom, Black Truffle, Red Wine Jus

Xanadu Circa 77 Cabernet Sauvignon 2020 / Western Australia, Margaret River

Blackberry

Sheep Milk, Buckwheat

Oliver Zeter 'Sweetheart' Sauvignon Blanc 2022 / Pfalz, Germany

Artisan Cheese - £12 per person supplement

Sourdough Crackers, Apple Jelly

Churchill's Late Bottled Vintage Port 2018 / Portugal, Douro Valley

Petit Fours

Thompsons Tea or S.D. Bell Coffee

£80 PER PERSON | WINE PAIRING £60 PER PERSON