

THE CLIFFE

AT DINHAM

Tasting - Friday 12 July

CANAPES – marinated gordal olive
goats cheese & garlic gougeres

AMUSE BOUCHE – chicken liver custard, picked plum, sourdough finger
Coteaux de l'Ardeche – Cepage Chardonnay 2016 – Rhone - France

VELOUTE – pea veloute, whipped greek yoghurt, mint infusion

FISH – coconut & chilli crusted turbot, salted greens, edaname beans
kaffir lime cream sauce
Don Cristobal 1492 Torrontes 2017 – Mendoza - Argentina

MEAT – slow roasted rack & shoulder of shropshire lamb, potato fondant,
ribbons of heritage carrots, broad bean puree, garden mint jus
Corbieres Domaine Py, "Cuvee Mondiere" 2016 – Languedoc - France

DESSERT – vanilla cheesecake, summer berries, mint crunch
Quady Essensia Orange Muscat 2015 – San Joaquin Valley - California

SWEETS – almond & salted marmalade macaroon
strawberry & balsamic jelly

£45 per person – 6 courses

£25 per person – 4 accompanying wines

