

# THE CLIFFE

AT DINHAM

Tasting - Friday 14 June

CANAPES – gordal olive & goats cheese gougeres

AMUSE BOUCHE – chicken liver custard, plum compote, sourdough finger

*Santa Rita 120 Viognier 2017 – Valle Central - Chile*

VELOUTE – white onion, crispy shallot, lemon & chive infusion

FISH – marinated halibut, salted greens,  
cardamom & lime sauce

*Domaine Py "3eme Cuvee" Blanc 2016 – Corbieres - France*

MEAT – slow roast fillet of shropshire beef, oxtail bon bons,  
potato terrine, roast carrot, kale, leek puree, sherry & raisin jus

*Domaine Girard – Malapere Tradition 2015 – Languedoc - France*

DESSERT – salted caramel chocolate fondant,  
crème fraiche, caramel tuile

*Jurancon Moelleux - Domine Bellegarde, - Pyrenees - France*

SWEETS – blackcurrant macaroon,  
white chocolate raspberry

£45 per person – 6 courses

£25 per person – 4 accompanying wines

