

Ian & Catherine 's Anniversary Menu

Wednesday, the 18th of July 2018

Cream of Mushroom Soup Shot

With Parmesan Focaccia, Abernethy butter and Brighter Gold rapeseed oil

Horny Bull Stout Cured Salmon

with Miso glaze, Iona Farm beets, dulce and sesame

Soalheiro Alvarinho 2016, Moncao e Melgaco, Portugal

Pastrami Craigantlet Hills Pigeon

with granola, cabbage & onion and pigeon jus

Martin Waßmer Spätburgunder 2015, Baden, Germany

Wild North Coast Halibut

with mint & samphire baby potatoes, cauliflower puree and Admiral sauce

Domain St. Denis by Hubert Laferriere 2015, Macon Lugny, Burgundy, France

Skeaghanore Duck Breast

with Barolo barley & fennel and garden sauce

Garzon tannat Reserve 2016, Garzon, Uruguay

Mango Sorbet Cone

Neary Nogs' Corillo Bean Ganache

with hazelnut praline

Trentham Estate Noble Taminga 2013, Murray Darling, Australia