

## **Mark and Tony's Menu**

**Friday, 21<sup>st</sup> of September 2018**

### **62° Slow Cooked Egg**

with Trompette foam & summer truffle

### **Irish Tomatoes**

with cherries, tomato essence, mint & basil

**Forrest Pinot Noir 2015, Marlborough, New Zealand**

### **Bangor Bay Crab**

with Helen's Bay Walled Garden kohlrabi, Antrim pear & hazelnuts

***Dönhoff Riesling 2015, Nahe, Germany***

### **Seared Foie Gras**

with slow grilled peach & gingerbread

***Duval-Leroy Brut Reserve, Vertus, France***

### **Turbot**

Broccoli, smoked almond pesto, potato & jus

***Soalhiero Alvarinho 2016, Monção E Malgaço, Portugal***

### **Parsnip Ice Cream**

### **Neary Nogs' Chocolate Delice**

with malted milk ice cream & tempered chocolate shard

***Trentham Estate Noble Taminga 2013, Murray Darling, Australia***