

TREDWELLS

TASTE OF TREDWELLS

£45 PER PERSON

MATCHING WINE £35/ £49

Slow cooked egg, pumpkin, lardo, roast chicken broth

2016 Volratz 1573 Riesling Trocken, Schloss Vollrads, Rheingau, Germany

2015 Seresin Reserve Chardonnay, Seresin Estate, Marlborough, New Zealand

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Confit sea trout, Rosetta apple, celeriac, lemon kosho

2017 Pequenos Rebentos, Márcio Lopes, Vinho Verde, Portugal

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Cumbrian bavette, yellow split pea, cavolo nero, potato

2014 Reyneke Cornerstone, Stellenbosch, South Africa

2013 Brunello di Montalcino Poggio alla Mura, Castella Banfi, Tuscany, Italy

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Isle of Wight blue, Melfort farm honey, digestive (£5 supplement)

NV Graham's 10yr old Tawny Port, Douro Valley, Portugal (£4 supplement)

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Apple granité, smoked yogurt

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Chouxnut, honey baked pear, rosemary & honey custard

2013 Chateau Chapelle de Lafaurie-Peyraguey, Sauternes, France