

WINE SUPPER WEDNESDAY - AUTUMN EDITION

21ST OCTOBER 2020



£42 Per Person inc. Wine

Arrival from 6pm

TO START:

Artichoke Velouté (gf,v)

Matched with Nocturne Melon Blanc (Loire)

FISH COURSE:

Flamed Bream, Sapphire & Heirloom Tomato (gf)

Matched with K-Naia Verdejo (Rueda)

MAIN COURSE:

Venison Haunch, Potato Gratin, Chantenay Carrots, Kale & Juniper Jus (gf)

Matched with Cline Old Vine Zinfandel

DESSERT:

Baileys Crème Brulée, Pistachio Shortbread

Matched with Chambers Rosewood Rutherglen Muscat (Australia)

Please let one of the team know if you have any dietary requirements in advance.
Vegetarian & Vegan menu available on request.

The Cliff House