

HIDDEN
WINES



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Hidden Wines Dinner

Taste a world of difference

Salmon mousse croûte *herb oil, lemon & dill (gfa)*

Mushroom & truffle pâté croûte *herb oil, watercress (gfa, dfa, v, ve)*

(Proyecto Nakkal 'Simple' Pet Nat Rosé, Las Violetas, Uruguay)

Starters

Sweet potato & carrot soup

crème fraîche & chive, warm homemade mini loaf, salt & pepper butter quenelle (gfa, dfa, v, vea)

(Grover Zampa, Art Collection, Viognier 2022, Nandi Hills, India)

Pan seared duck breast

farro, spring vegetables, pea purée, cherry red wine jus, pickled apples (gfa, df)

(Yerevan 782 BC Winemaker's Red Blend Areni, Karmrahut, 2022, Yerevan, Armenia)

Lemon & chive cod fillet

avocado relish, cod & parsley brandade, chorizo crumb, red pepper & tomato sauce (gf, dfa)

(Bodegones Del Sur, Vineyard Select Albarino, 2024, Maldonado, Uruguay)

Mains

Pressed mediterranean vegetable terrine

watercress mousse, balsamic glaze, herb dressing, fennel potato salad (gf, df, v, ve)

(Gašper, Pinot Grigio, 2023, Goriška Brda, Slovenia)

Pork fillet & spinach wellington

potato fondants, apple purée, white wine jus, apple crisp, pork crackling (df)

(Cave de la Cote, Pinot Noir 2022, Vaud, Switzerland)

Rainbow trout

spring pea & asparagus purée, buttered new potatoes, tarragon truffle oil, wild mushrooms (gf, df)

(Armenia Wine Company, Takar White, Kangun, 2021, Aragatsotn, Armenia)

Desserts

(Weinhof Waldschutz, Gruner Veltliner Winzer Eiswein 2022, Kamptal, Austria)

Sticky ginger sponge

ginger & maple syrup, pecan ice cream, candied pecans, pineapple crisp, lemon purée (gf, v)

Chocolate tart

orange syrup, candied orange, clotted cream ice cream, honeycomb (v)

Coconut, mango & turmeric fool

toasted coconut, mango salsa, pistachio shortbread (gf, df, v, ve)

£65 per person

A paired wine with every course

Thursday 22nd May 6.30pm – 01934 782 283 to book

The dishes are marked for allergens but please discuss with us before placing your pre-order.