

## NINE

Whipped cods roe on squid ink crackers

'Tea & Toast' with dripping, tongue & watercress

Poached native lobster with San Marzano tomato

***Gewürtztraminer, Franz Haas 2017***

***Alto Adige, Italy***

Tater 'ash with mushroom catsup, bread & butter

***Conciso, Nieport 2015***

***Dao, Portugal***

Wild Cornish sea bass, elderflower hollandaise, courgette

***Picarana, Botega Marañones 2017***

***Madrid, Spain***

Organic Rhug Estate chicken, turnip, barley & corn

***Valpolicella Clasico Superiore, Meroni 2010***

***Veneto, Italy***

Stichelton blue cheese crumpet, walnut, plum chutney

***Maury, La Coume Du Roy 2015***

***Languedoc Roussillon, France***

Easy peeler with white chocolate & sea buckthorn

***Tokaji, Chateau Dereszla 2011***

***Tokaj, Hungary***

Baked cream cheese with raspberries and cinnamon

***Ice Wine, Cabernet Franc, Peller Estates 2015***

***Niagara Peninsula, Canada***

£85

**\*MATCHING WINES**

***7 glasses***

£75

**GOLDEN EMPIRE**

***Great British Menu 2016 £20***

