

THE GEORGE AT ALSTONEFIELD

TASTING LUNCH MENU

8 Courses £48

WINE FLIGHT £35

Cours de Pain of rosemary & rocksalt, beef butter

Amuse Bouche du Jour

To Start

Stanton Lees venison, wild mushroom, beetroot

Foral Douro, Portugal

Intermédiaire of Pigeon teriyaki, apple, fennel

Domaine Mas Barrau Cabernet Franc, Pays du Gard, Francee

Fish Course

Cornish crab, sweetcorn, curry

Orballo Albariño, Rias Baixas, Spain

Main Course

Gritstone lamb, sweetbread, turnips, carrot, cauliflower, mint

Artesa Rioja Crianza, Rioja Alta, Spain

Avant le Dessert of mango jelly, yuzu & cocoa foam, madeleine

Dessert

Blackberry soufflé, crème patissière, blueberry mojito

Domaine de Grange Neuve Monbazillac, France



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