

# the HARROW at little bedwyn

## **Set 8 Course Gourmet Menu**

**£85.00 Per Person**

**(Optional Matched Gourmet Wines, 5 x 100ml & 1 x 50ml + £50pp)**

**(Optional Matched Coravin Wines, 5 x 100ml & 1 x 50ml + £100pp)**

Amuse Bouche; Kelmscott Cured Ham, Smoked Cod Roe, Rosary Goats Cheese

Venison Rossini

*Von Buhl Jesuitengarten Riesling 2012, Pfalz Germany*

*Domaines Schlumberger Grand Cru Kitterle Riesling 2010, Alsace France*

Diver Caught Orkney Scallop with Chorizo & Pea

*Gaia Wild Ferment Assyrtiko 2017, Santorini Greece*

*Palladius Eben Sadie 2009, Swartland South Africa*

Deep Fried Pembroke Lobster, Thai Spices

*Jordan 'Nine Yards' Chardonnay 2015, Stellenbosch South Africa*

*Rudd Estate Bacigalupi Chardonnay 2003, Russian River Valley, USA*

Cornish Line Caught Sea Bass with Girolles & Sea Asparagus

*Felton Road Bannockburn Pinot Noir 2016, Central Otago New Zealand*

*Lignier Michelot Morey St Denis Premier Cru Les Faconnières 2013, Burgundy France*

New Season Cardigan Bay Lamb

*Grosset Gaia Cabernet/ Cabernet Franc 2011, Clare Valley Australia*

*Philip Togni Vineyard Cabernet Sauvignon 2003, Napa Valley USA*

Optional Tasting of British Cheeses (*Biscuits Contain Nuts*) + £15.00 per plate

*Optional 3 wines (50ml each), perfectly matched to different cheeses on the plate (+£15.00)*

*Optional Barros 20 years old Tawny Port, Portugal (100ml + £15.00)*

OR

Optional Stinking Bishop Cheese (*Biscuit Contains Nuts*) + £15.00 per plate

*Optional Ramos Pinto Adriano White Reserva Port (100ml + £10.00)*

Boiled Egg & Soldier

Raspberry Soufflé (*Contains Nuts*)

*Heggies Botrytis Riesling 2015, Eden Valley Australia*

*Donnhoff Oberhauser Brucke Riesling 2010, Rhine Germany*

### **FOOD ALLERGY?**

Due to the new allergen laws in the UK and EU, **before ordering** you must advise us of any known allergies.

Once this information has been shared, we are bound to keep to the guidelines set by the FIR 2014.

Please refer to the appendix sheets at the back of our menus for further information on allergens..



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## **Set 6 Course Tasting Menu**

**£60 per person**

**(Optional Matched Tasting Wines, 3 x 100ml & 1 x 50ml + £25pp)**

**(Optional Matched Premium Wines, 3 x 100ml & 1 x 50ml + £40pp)**

Smoked Cod Roe, Octopus

Sashimi of Diver Caught Orkney Scallops, Wasabi & Cucumber Sorbet, Thai Tea

**Break A Leg Rose 2016, Stellenbosch South Africa**

**Alpha Xinomavro Rose 2016, Macedonia Greece**

Cornish Line Caught Turbot, Foraged Samphire, Beurre Blanc

**Ad Hoc Hen and Chicken Chardonnay 2017, Pemberton Australia**

**Jordan 'Nine Yards' Chardonnay 2015, Stellenbosch South Africa**

Fillet of Wild Red Venison, Ramsbury Estate, Indian Spices (Contains Nuts)

**Alpha Estate Xinomavro Reserve Vielle Vignes 2014, Amyndeon Greece**

**Reneyke Syrah 2014, Stellenbosch South Africa**

Optional Tasting of British Cheeses (Biscuits Contain Nuts) + £15.00 per plate

**Optional 3 wines (50ml each), perfectly matched to different cheeses on the plate (+£15.00)**

**Optional Barros 20 years old Tawny Port, Portugal (100ml + £15.00)**

OR

Optional Stinking Bishop Cheese (Biscuit Contains Nuts) + £15.00 per plate

**Optional Ramos Pinto Adriano White Reserva Port (100ml + £10.00)**

Boiled Egg & Soldier

English Berry Platter (Contains Nuts)

**Berton Riverina Botrytis Semillon 2015, Eden Valley Australia**

**Heggies Botrytis Riesling 2015, Eden Valley Australia**

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## **5 Course Lunch Menu**

**£40 Per Person**

**(Optional Matched Tasting Wines, 2 x 100ml & 1 x 50ml + £15pp)**

**(Optional Matched Premium Wines, 2 x 100ml & 1 x 50ml + £25pp)**

Watermelon and Strawberry Gazpacho

Grilled English Halloumi, Isle of Wight Tomatoes, Pistachio & Honey

*Idaia Vidiano 2017, Crete Greece*

*Hogan Chenin Blanc 2015, Swartland South Africa*

Grilled Cornish Monkfish, Cockles, Sea & Land Asparagus

*Ad Hoc Cruel Mistress Pinot Noir 2017, Western Australia*

*Felton Road Bannockburn Pinot Noir 2016, Central Otago New Zealand*

Optional Tasting of British Cheeses (*Biscuits Contain Nuts*) + £15.00 per plate

**Optional 3 wines (50ml each), perfectly matched to different cheeses on the plate (+£15.00)**

***Optional Barros 20 years old Tawny Port, Portugal (100ml + £15.00)***

OR

Optional Stinking Bishop Cheese (*Biscuit Contains Nuts*) + £15.00 per plate

***Optional Ramos Pinto Adriano White Reserva Port (100ml + £10.00)***

Boiled Egg & Soldier

English Berries

***Quady Elysium Black Muscat 2015, California USA***

***Quady Deviation, California USA***

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## **Set 8 Course Vegetarian Gourmet Menu**

**£85.00 Per Person**

**(Optional Matched Gourmet Wines, 5 x 100ml & 1 x 50ml + £50pp)**

**(Matched Coravin Collection Wines, 5 x 100ml & 1 x 50ml + £100pp)**

Watermelon & Strawberry Gazpacho

Goats Cheese Sandwich, Cucumber Consommé

**Hogan Chenin Blanc 2015, Swartland South Africa**

**Domaine de la Solitude Chateauneuf du Pape Blanc 2015, Rhone Valley France**

‘Tomato’

**Alpha Xinomavro Rose 2016, Macedonia Greece**

**Chateau d’Esclans Les Clans Rosé 2015, Provence France**

Pea Risotto, Perigord Truffle, Foraged Herbs

**Jordan ‘Nine Yards’ Chardonnay 2015, Stellenbosch South Africa**

**Rudd Estate Bacigalupi Chardonnay 2003, Russian River Valley, USA**

Aubergine & Sweet Pepper Confit, Courgette Pasta, Grilled Halloumi

**Felton Road Bannockburn Pinot Noir 2016, Central Otago New Zealand**

**Lignier Michelot Morey St Denis Premier Cru Les Faconnières 2013, Burgundy France**

‘Taste of India’

Tarka Dhal & Onion Bhaji, Mango & Lime Chutney, Samosa

**Grosset Gaia Cabernet/ Cabernet Franc 2011, Clare Valley Australia**

**Philip Togni Vineyard Cabernet Sauvignon 2003, Napa Valley USA**

Optional Tasting of British Cheeses *(Biscuits Contain Nuts)* + £15.00 per plate  
Optional 3 wines (50ml each), perfectly matched to different cheeses on the plate (+£15.00)

**Optional Barros 20 years old Tawny Port, Portugal (100ml + £15.00)**

OR

Optional Stinking Bishop Cheese *(Biscuit Contains Nuts)* + £15.00 per plate

**Optional Ramos Pinto Adriano White Reserva Port (100ml + £10.00)**

Boiled Egg & Soldier

Raspberry Soufflé

**Heggies Botrytis Riesling 2015, Eden Valley Australia**

**Donnhoff Oberhauser Brucke Riesling 2010, Rhine Germany**

### **FOOD ALLERGY?**

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## ***Set 8 Course Vegan Gourmet Menu***

**£85.00 Per Person**

*(Please ask for Vegan wine recommendations from our Wine List)*

Strawberry and Watermelon Gazpacho

Courgette Carpaccio, Courgette Flowers, Yuzu, Pistachio

“Tomato”

Almond Risotto with Perigord Truffles

Aubergine and Pickled Peppers, Hummus

“Taste of India”

Tarka Dhal & Onion Bhaji, Mango & Lime Chutney, Mint Cous Cous

Mango & Passionfruit

Chocolate *(Contains Nuts)*

### ***FOOD ALLERGY?***

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