

PENTONBRIDGE INN

3 course menu £60

BEFORE

10.50 **Champagne *Carte D'or Brut***, Drappier, France
11.50 **Pickled Martini** Gin, Vermouth, Pb Beer Vinegar
10.00 **Old Square** Bourbon, Cognac, Lillet Rouge, Benedictine

Black Pudding Sausage Roll, 'PB' Sauce

STARTER

wine pairing 125ml

Cumbrian Shorthorn Tartare

Lovage, Montgomery Cheddar

Assemblage, Bodega Atasmique, Mendoza, Argentina, 2017 £10.00

Home Smoked Chalk Stream Trout

Pickled Beetroot, Cucumber

Pinot Gris, Pierres Sèches, Alsace, France, 2018 £6.70

Orkney Hand Dived Scallop

Pickled Garden Carrot, Curry, Orange

**£5 Supplement*

Riesling, Firestone, Central Coast, USA, 2018 £6.50

Netherby Hall Beetroot

Mushroom Parfait, Ethical English Caviar

**£5 Supplement*

Gamay, Morgon, Domaine Lathiliere, France, 2016 £5.85

MAIN

wine pairing 125ml

Isle of Gigha Halibut

Crushed Pumpkin, Potato, Smoked Mussel Sauce

Fiano, Jade & Jasper, Adelaide Hills, Australia, 2018 £6.85

Highland Red Deer

Crispy Haggis, Garden Parsnip, Quince

Pinot Noir, Quails' Gate, Okanagan Valley, Canada, 2018 £9.20

Cumbrian Herdwick

Roasted Netherby Hall Carrot, Tarragon Sauce

Cabernet, Botrosecco, Tuscany, Italy, 2016 £7.20

Potato & Artichoke `Pie`

Garden Leek, Black Winter Truffle

Grüner Veltliner, Zöbinger Kogelberg, Kemptal, Austria, 2018 £7.00