

PENTONBRIDGE INN

£85 Per Person

COURSE 1.0

Wine Pairing 125ml

Tartare Of Cumbrian Shorthorn Beef

Montgomery Cheddar, Lovage

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

Hand Dived Orkney Scallop

Netherby Garden Strawberry & Tomato Consommé

Saint Aubin, Luce, Marc Collin, Burgundy, France, 2017 £13.40

Home Smoked Westerross Salmon

Ethical Caviar, "Vichyssoise"

Sancerre, Les Calcaires, Loire Valley, France, 2017 £10.90

COURSE 2.0

Whitehaven Lobster

Salt Baked Golden Beetroot, Lemon Verbena

Grüner Veltliner, Zöbinger Kogelberg, Kemptal, Austria, 2018 £8.40

Garden Herb "Garganelli"

Wild Garlic Caper Pesto, Tomato, Truffle

Chardonnay/Fiano, Petrabianca, Tuscany, Italy, 2017 £9.10

Wild North Sea Monkfish

Garden Carrot, Champagne, Sorrel

Puligny Montrachet, Francois Carillon, Burgundy, France, 2016 £20.00

COURSE 3.0

Askerton Castle Rare Breed Pork

Confit Beetroot, Burnt Apple, Bay Leaf

Pinot Noir, Quails' Gate, Okanagan Valley, Canada, 2018 £11.00

Isle of Gigha Halibut

Garden Leek, Smoked Cod Roe, White Port & Ginger Sauce

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

Loin of Cumbrian Herdwick Lamb

Wild Mushroom Croquette, Carrot, Tarragon

Buitenverwachting, Christine, Constantia, South Africa, 2013 £10.00

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COURSE 4.0

Wine Pairing 75ml

Selection Of British Cheeses

Spiced Carrot & Date Chutney

**£5 supplement / £15 as an extra course*

Brännland, Ice Cider, Västerbotten, Sweden, 2018 £9.00

Valrhona Chocolate Mousse

Salted Caramel, Hazelnut Shortbread

Recioto della Valpolicella, Angelorum, Italy, 2016 £10.00

PBI 'Custard Slice'

Garden Raspberries

Chenin Blanc, Monsoon Valley, Thailand, 2018 £9.00

Fig Arctic Roll

Pistachio, Green Tea, Lime

Tokaji, Aszu 5 Puttonyos Sauska, Hungary, 2014 £11.00

Canelé de Bordeaux

Artisan Chocolates *£2.50