OUR BREAD & BUTTER SWEETBREAD / ROSCOFF ONION / SMOKED BACON Gundog Estate, Wild Semillon, Hunter Valley 2022, Australia SHETLAND BLACK MUSSEL / SMOKED CODS ROE / SWEDE Vincent Dampt, Petit Chablis, Burgundy 2019, France VENISON / PARSNIP / PLUM Eradus, Pinot Noir, Awatere Valley 2022, New Zealand FORCED YORKSHIRE RHUBARB / YOGURT / LOVAGE Château Briatte, Sauternes, Bordeaux 2019, France COFFEE AND PETIT FOURS

SNACKS

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge.

All prices include VAT.

£65.00 PER PERSON £45.00 WINE PAIRING