

SNACKS

Served with a complimentary glass of Laurent-Perrier La Cuvée Brut

OUR BREAD & BUTTER

KING SCALLOP/CASHEW NUT/CUCUMBER/ELDERFLOWER

Domaine Figeat, Pouilly Fume, France, 2022

OR

CHALK STREAM TROUT/IOW TOMATOES/MANGO/WILD GARLIC

Vincent Damnpt, Petit Chablis, Burgundy, 2022

LINDISFARNE OYSTER CAESAR

Belezos, White Rioja, Spain, NV

LAMB OR HALIBUT WITH AERATED POTATO/BEETS/EGG YOLK

Cecilia Beretta, Amarone Riserva, Veneto, Italy, 2016 or

Elephant Hill, Chardonnay, New Zealand, 2018

TUNWORTH/BANANA BREAD/EXMOOR CAVIAR

Jeunes Vignes, Xinomavro, Thymiopoulos, Greece, 2021

GRAPEFRUIT GANACHE/WOODRUFF CRISP

Grahams, White Port, Batch No5, Portugal, NV

OR

STRAWBERRY & CREME FRAÎCHE/NASTURTIUM/WHITE CHOCOLATE

Chateau Briatte, Sauternes, Bordeaux, France, 2019



£85.00 PER PERSON

£45.00 WINE PAIRING

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.