

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

CHALK STREAM TROUT/IOW TOMATOES/MANGO/WILD GARLIC

Vincent Damnpt, Petit Chablis, Burgundy, 2022

LINDISFARNE OYSTER CAESAR

Belezos, White Rioja, Spain, NV

LAMB/AERATED POTATO/BEETS/EGG YOLK

Cecilia Beretta, Amarone Riserva, Veneto, Italy, 2016

TUNWORTH BANANA/BANANA BREAD/EXMOOR CAVIAR

Jeunes Vignes, Xinomavro, Thymiopoulos, Greece, 2021

STRAWBERRY & CRÈME FRAÎCHE, NASTURTIUM, WHITE CHOCOLATE

Chateau Briatte, Sauternes, Bordeaux, France, 2019

GRAPEFRUIT GANACHE/WOODRUFF CRISP

Grahams, White Port, Batch No5, Portugal, NV



£110.00 PER PERSON

£65.00 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.