

## SNACKS

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

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## OUR BREAD & BUTTER

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### CELERIAC/CASHEW NUT/CUCUMBER

Domaine Figeat, Pouilly Fume, France, 2022

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### IOW TOMATO/FENNEL/MANGO/WILD GARLIC

Vincent Damnpt, Petit Chablis, Burgundy, 2022

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### PEA/BROAD BEAN/FETA

Belezos, White Rioja, Spain, NV

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### POTATO/BEETROOT/ROASTED GEM

Cecilia Beretta, Amarone Riserva, Veneto, Italy, 2016

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### BURROW MUMP/BANANA BREAD

Jeunes Vignes, Xinomavro, Thymiopoulos, Greece, 2021

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### STRAWBERRY & CRÈME FRAÎCHE, NASTURTIUM, WHITE CHOCOLATE

Chateau Briatte, Sauternes, Bordeaux, France, 2019

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### PINK GRAPEFRUIT/SWEET WOODRUFF/TIMUT PEPPER

Grahams, White Port, Batch No5, Portugal, NV

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**£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.