

## SNACKS

Montgomery Cheddar, Mushroom XO, Sablé  
Pea & Potato Tart  
Beetroot Croustade, Pickled Walnut, Sheep's Yoghurt  
*Served with a glass of Laurent-Perrier Héritage*

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## OUR BREAD & BUTTER

GRELOT ONION/ BROTH/ SHALLOTS/ CHIVE  
Homer Riesling, Awatere Valley, 2021

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RICOTTA TORTELLINI/ BUTTERMILK/ ASPARAGUS/ WILD GARLIC  
La Combe de Grinou Blanc, Perigord IGT, 20221

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CRISPY TOFU/ MAPLE/ BROWN BUTTER/ CAPERS  
Bourgogne Chardonnay Domain Justin Girardin, 2021

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ARTICHOKE/ MAITAKE/ BROCCOLI/ TURNIP  
Rioja Blanco Barrel Ferment, Grand Bohedal, 2022

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HAZELNUT GIANDUJA/BUTTERMILK SORBET  
Chocolate Martini

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YORKSHIRE FORCED RHUBARB/CROISSANT PASTRY  
Diznoku, Tokaji, Hungary, 2020

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TETE DE MOINE/CRUMPET/HONEY  
Smith Woodhouse, 10 Year Tawny Port, Porto

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## COFFEE AND PETIT FOURS



**£125 PER PERSON**  
**£75 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.