



Friday 27th February

Sael Wine Club Dinner £99 Per person

Snack

Marmite English custard tart & Brioche roll, beef dripping

NV Sauska, Sparkling Brut, Tokaj, Hungary

To Start

Cornish crab

Brown crab mayo, Riverford farm tardivo

2024 Riesling, Egon Müller, Chateau Belá, Sturovo, Slovakia

Or

Wood fire Port roasted figs
stracciatella and cobnut hummus

2022 Zweigelt, Saint Laurent, Judith Beck 'Beck Ink' Burgenland, Austria

Mains

Josper grilled Cornish red mullet

2020 Furmint, Stone Wine, Géza Balla Winery, Minis, Romania

Or

Merryfield Farm Duck
Peppercorn sauce

2018 Cabernet Franc, Sauska, Siklós, Hungary

Sweet

Steamed treacle sponge, Jersey custard

2023 Kadarissima, Géza Balla Winery, Minis, Romania

For information relating to allergens within our food, please request to view our allergen matrix.