

MENU

Pea, Verbena, Hen of the Woods

A seasonal pea and watercress soup topped with goat's curd and Hen of the Woods mushrooms. Finished with brioche croutons and a drizzle of lemon verbena oil.

Optional wine pairing: Banks Brothers Chenin Blanc Semillon No. 10

Intense, ripe flavours of peach and apricot are the main attraction of this unique wine – perfectly balanced between richness and acidity. Serve straight from the refrigerator.

Shallot, Courgette, Asparagus

A shallot terrine served with Hasselback potatoes, asparagus, and pickled courgette. To the side, a creamy courgette and basil puree finished with a cep and lemon verbena sauce, and a drizzle of basil oil.

Optional wine pairing: Banks Brothers Chardonnay No. 3

Apples, pears and butter shine through in this succulent and elegant wine. Remove from the refrigerator 15 minutes before serving.

Strawberry, Basil, Chocolate

A sheep's yoghurt parfait topped with a cocoa tuile, served with a chocolate fondant and a strawberry and basil sauce.

Optional wine pairing: Banks Brothers Muscadet No. 8

This full and luscious, sweet red wine bursts with notes of strawberry jam, raisins, and spice. Serve straight from the refrigerator.