

FRIDAY 31ST JULY
SATURDAY 1ST AUGUST
SUNDAY 2ND AUGUST



Fromagerie Vino & Tapas

Goat cheese Pannacotta

Goat cheese pannacotta, honey comb, parmesan popcorn,
Earl grey Pistacchio crumb, glazed figs

Paired with: Suzy Organic Chardonnay ,Aubert & Mathieu, featuring a straightforward palate with gentle notes of citrus, apple & pear

Clawson Blue cheese Tart



Blue cheese Tart, caramelised onion puree, cardamon & Rioja
poached pear, pickled mustard seeds

Paired with: NV MASS Pere Cava, Brut Reserva, will complement the richness of the blue cheese, creating a harmonious balance



Manchego cheese Veloute

Manchego cheese veloute, salted cured egg yolk, Iberico ham
crisps & Mango coulis

Paired with: Albarino Alba Martin, Martin Codax, fresh saline & mineral, with a rounded palate & persistant finish

Barber Cheddar Souffle

Twice baked Barber cheddar cheese souffle, fennel & orange &
radish salad, beetroot Jam

Paired with: Rioja Reserva Unica, expressive aromas of redcurrant, cherry &
toaaty Vanilla

To finish....

Basque Baked Cheesecake

Basque cheesecake, hazelnut & chocolate sauce & strawberry
sorbet

Paired with: 20 Years Tawny Port

Price 45.00 £ per Person