

**NATIVE LOBSTER AND ELDERBERRY**

**LINDISFARNE OYSTER / PINE NUT / BANANA**

*Laurent-Perrier La Cuvée Brut, Champagne France, NV*

**OUR BREAD & BUTTER**

**SHETLAND BLACK MUSSEL / BEETROOT / TUNWORTH**

*Domaine Vincent Dampt, Petit Chablis 2021, France*

**CELERIAC / ROASTED YEAST / SMOKED BACON**

*Cave De Cleebourg, Gewurztraminer 2018, France*

**VENISON / PUMPKIN / SPELT**

*Joel Gott 815 Cabernet Sauvignon, Santa Helena 2019, USA*

**LINCOLNSHIRE POACHER AND KOMBU**

*Quinta Do Noval, Tawny Port 10 Years Old*

**PARSNIP / HAZELNUT AND SEA BUCKTHORN**

*Chateau Briatte, Sauternes Bordeaux 2014, France*

**COFFEE AND PETIT FOURS**



**£90.00 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.