



English Oak Wine Tasting

*Wines with Andrew Pharoah
Dine with Chef, Stephan Guinebault*

Englemann Cuvée

Twice baked cave aged Westcombe cheddar souffle
parmesan tuile

San Gabriel Blanc de Blanc

Cornish oyster
Angel on horseback, leek fondue

Waincot Blanc de Noirs

Portland crab & crunchy apple tian,
brown crab & wasabi mayonnaise

Quercus Blanc de Blanc

Creedy carver chicken breast with wild garlic mousse,
potato puff & spinach

Chinkapin Rosé

‘Rachel’ goats’ cheese
Dorset Coppa with poached rhubarb

Royal Blanc de Noirs

Dark chocolate & raspberry crème brûlée
cocoa nibs & freeze dried raspberry tuile



ENGLISH OAK
VINEYARD

www.englishoakvineyard.co.uk