

TGA- Tasting menu with wine pairings (July 9th)

£75 per person

Canapés

Pea and pancetta tart, wild garlic emulsion, pickled shallot
Welsh rarebit croquette, sweet onion and truffle

Condes de Albarei La Huida Albariño

Starter

Grilled hen of the woods
Confit leek, summer truffle custard, walnuts, barley

Ontañón Rioja Viura Blanco

Fish

Hand dived scallop or Halibut
Confit chicken wing, girole mushroom, broadbean

Cave de Turckheim Riesling

Main

Roasted Saddle of Lamb
potato, green beans, black olive, anchovy, mint

Teliani 97 Saperavi

Pudding.

White chocolate, raspberry and pistachio mousse cake

Tirecul La Gravière Monbazillac