

The Vines

at Carden

Taster Menu

8 Course - £95pp
Flight - £55pp

Carmeles Recas Wildflower Cuvee Blanc, Banat Romania

Chefs Snacks

Truffle gougere
Beef fritter, burnt kale emulsion
Miso cod, coriander mayonnaise

Bread

Freshly baked bread with chefs butter

Fleurie, Marchand Bolnot St. Laurence Beaujolais, France

Stuffed Chicken Wings

Glazed in a Guinness reduction, textures of alliums,
kale emulsion

Peter & Peter Riesling, Mosel, Germany

Tandori Monkfish

Coconut spiced cream, Bombay potatoes,
tomato pickle

Barbera D'Asti DOCG, Conti Buenes, Piedmont

Lavender Scented Duck

Young vegetables, endive, orange gel, duck leg ragout

Hazelnut Praline Mousse

Hazelnut dacquoise,
tonka bean

Tatanka

Apple and Blackberry

Apple tarte tatin, blackberry curd,
blackberry and mure liqueur sorbet

Coffee and Petit fours

If you have a food allergy, intolerance or sensitivity please speak to your server about ingredients in our dishes before ordering your meal.

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