

Autumn DINING EXPERIENCE



Canapés

Mushroom and walnut pâté, burnt apple purée, radish
Smoked trout crostini, dill cream cheese, spring onion

Paired with Bolney Bubbly NV

PLEASE CHOOSE ONE DISH FROM EACH COURSE

Starters

Mussel and celeriac risotto, beetroot, watercress
Roast fig, radicchio, salt candied chestnuts, balsamic

Paired with Estate Pinot Gris 2018

Mains

Fillet of beef, brisket, fondant potato, pickled wild mushrooms, slow
roast tomato, blue cheese mayo

Herb gnocchi, charred butternut squash, braised chicory, walnuts

Paired with Winemaker's Edition 2019

Desserts

Salted butterscotch and hazelnut tart, raspberry sorbet

Apple and blackberry crumble slice, crème anglaise

Cheese board

Paired with Cuvée Rosé 2018