

The Clock Barn

26th April 2024

Parmesan Gougères

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Truffled Cauliflower Soup

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Salad of Crab, Watercress, Radish & Almond

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Wood-Roasted Hogget Shoulder, Wild Garlic Sauce, Braised Beans &

Poached Leeks

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Lemon Polenta Cake & Thyme Ice Cream

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Salted Chocolate Fudge

Drinks

Aperitifs

Cold Bath Brewing Co. Pale Ale	5	Negroni	6.5
Breton Dilettante Vouvray Brut	8.5/50	Raspberry Shrub	6.5

White

Catarratto, Cielo Bianco IGP, Sicily, Italy, 2019 - 4.5/25
Viognier, Pesquie 974, Ventoux, France, 2022 - 26
Fiano, Laissez-Faire, Cherubino, Frankland River, Australia, 2020 - 33
Chasselas, Ziereisen, Baden, Germany, 2018 - 36
Muller-Thurgau, Evolution 23rd Edition, Sokol Blosser, Oregon, USA, NV - 38
Riesling, Frolich Trocken, Schafer-Frolich, Nahe, Germany, 2020 - 42
Chardonnay, Domaine Fontaine-Gagnard, Chassagne-Montrachet, Burgundy, France, 2018 - 80

Orange

Malvazija, Piquentum, Croatia, 2019 - 38
Moscato di Alessandria, SP68, Arianna Occhipinti, Sicily, Italy, 2020 - 45

Red

Tempranillo, Gran Cerdo, Rioja, Spain, 2022 - 5/27
Nero d'Avola, Cantina Marilina, Sicily, Italy, 2018 - 30
Sangiovese-Pugnitello, Podere Gamba, San Ferdinando, Chianti, Italy, 2020 - 32
Gamay, Cuvee des Gourmets, Verdier-Logel, Loire, France, 2020 - 33
Cinsault-&co, Hochar, Chateau Musar, Bekaa Valley, Lebanon, 2017 - 36
Cabernet Franc, Renaissance, La Niverdiere, Chinon, France, 2018 - 42
Pinot Noir, Dom. David Moreau, "Cuvee S", Santenay, Burgundy, France, 2013 - 52

Sweet

Monbazillac, Cuvee Abbaye, Domaine de l'Ancienne Cure, France, 2013 (37.5cl) - 8.5/26
Sandeman Old Tawny Port - 5/42

Post- (35ml)

Grappa di Bastano
Poire Williams, Louis Roque
Calvados Morin VSOP
Chateau de Lacquy Armagnac, 3 Ans
Maison Couprie Cognac VSOP

All 6.5