

Clevedon Buffalo Mozzarella (GF)

black garlic, sour cream, pickled vegetables, walnuts

RECOMMENDED MATCH: Peregrine Rastasburn Riesling 2014

Seared Scallops

cauliflower, jamon serrano, brioche, kombu

RECOMMENDED MATCH: Kumeu River Pinot Gris 2015

Raukumara Wild Venison Tartare

peppercorn, caper, pickled red onion, young mustard

RECOMMENDED MATCH: Bogle Old Vine Zinfandel 2014

choose one:

Local Market Fish (GF)

zucchini, sweetcorn, spanner crab, sea asparagus

RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2015

Hereford Grass Fed Eye Fillet (GF)

celeriac, smoked mushroom, garlic, ox cheek

RECOMMENDED MATCH: Man O' War Ironclad 2011

Gameford Lodge Duck Breast (GF)

carrot, smoked beetroot, citrus, pine nuts

RECOMMENDED MATCH: Chateau Thivin Brouilly Reverdon 2015

optional side dishes are available

Passionfruit Curd

frozen yoghurt, blackberry, vanilla, sherbet (GF available)

53% Chocolate

raspberry, macadamia, caramel, olive oil

RECOMMENDED MATCH: Wooing Tree Tickled Pink 2015