

Monachyle MHOR

(Sample)

Dinner Menu

– £70 per person –

STARTERS

Line caught mackerel, rhubarb, sweet cicely

Cured Venison carpaccio, Dijon mustard, raddish

Wye Valley asparagus, hen's egg, hazelnuts

MAINS

Blackface lamb, wild garlic, nettle salsa verde

Scrabster cod, fennel, parmesan

Artichokes, cashew nut, cannellini bean

DESSERTS

Strawberry & sage mousse, almonds, lemon verbena

Hazelnut frangipane, salted caramel, honeycomb

A selection of British Isles farmhouse cheese, homemade oatcakes and chutney

May contain unpasteurised and raw milk cheese

(Also available as an additional course at **£12.5**)

COFFEE OR TEA AND PETIT FOURS

GARDEN TISANES

Home grown here in our kitchen garden

Lemon Verbena | Lemon Balm | Chamomile
Peppermint | Sage | Rosemary | Lavender | Fennel Seed

DESSERT WINES AVAILABLE BY THE GLASS

Umathum, Beerenauslese, 2015, Burgenland, AUT | **£14**

Moscato Rosa, `Schweizer`, Franz Haas, 2017, Trentino-Alto Adige, ITA | **£15.5**

Dreissigacker, `Geyersberg`, Riesling Auslese, 2015, Rheinhessen, GER | **£15.5**

Château Filhot, Grand Cru, 2009, Sauternes,
FRA (Sauvignon, Sémillon, Muscadelle) | **£17**

Icewine, Inniskillin, `Gold`, 2016, Niagara, Ontario, CAN | **£25**

White Port, NV, Sandeman, POR | **£6**

Late Bottle Vintage Port, 2013, Sandeman, POR | **£6**

20-Year-Old Tawny, Sandeman, POR | **£14**

30-Year-Old Tawny, Sandeman, POR | **£19**

Food allergies and intolerances:
please speak to a member of staff for more information