

# New Zealand Wine Dinner

*Woven by Adam Smith*

*24<sup>th</sup> April 2025*

## FROM THE PANTRY

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Timut Pepper with Windrush & Apricot

Scallop Tart with Citrus & Herbs

Jersey Royal & Caviar

## FROM THE LARDER

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Smoked Devon White Chicken 'Sandwich'

*English Asparagus*

## FROM THE STOVE

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Line-Caught Seabass

*Elderflower, Lemon, Lovage*

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Milk-Fed Lamb Saddle

*Wild Garlic, Morels, Pine Nuts*

## FROM THE PASTRY

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Poached Apricot

*Almond, Butter Milk, Goats' Cheese Ice Cream*

## TREATS

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Signature Chocolate with Truffle Caramel

Grapefruit & Vanilla Sour

Hazelnut & Chocolate

Lemon Drizzle Cake

Our menu contains allergens. If you suffer from a food allergy or intolerance please inform a member of the restaurant team. Game meat may contain shot.