

# PLATES & CO

## Chefs Table

£75 per person with wine pairing

Our Head Chef will serve you personally and talk you through each dish & wine pairing

Only one table available each month  
Advanced booking essential

### 'Vitello tonnato'

cushion of veal thinly sliced, served cold with a tuna emulsion & capers

#### ***Signature de Colmar Florimont Riesling Grand Cru - Alsace, France***

*The Riesling Florimont is typical, slightly fruity, with notes of dried apricot. The vibrant and elegant nose gives off a touch of lemon followed by mineral overtones. Fresh and lively on the palate with fine attack of sharp fruit flavours reminiscent of white peach. With a great aromatic balance, this is an expressive and elegant wine.*

Spice crusted salmon sashimi, charred watermelon, mango, micro coriander & lime

#### ***Los Coches Viognier - Valle Central, Chile***

*Soft, pale straw in colour this wine has an intensely floral nose with hints of ripe peach. Full and rounded on the palate ending with a long honey like finish.*

### Short rib of beef

Slow cooked in black treacle. 'burnt' sweet potato & pistachio roasted carrot

#### ***Château Puy-Blanquet St Emilion Grand Cru Classé - Bordeaux, France***

*An outstanding Grand Cru wine from the ever popular village of Saint-Émilion. A pronounced wine on the nose with hints of ripe cherry fruits. Structured and firm on the palate with excellent length and depth of flavour.*

Hot chocolate pudding, griottines cherries & crushed pistachio

#### ***Pfeiffer Rutherglen Muscat - Rutherglen, Australia***

*The Pfeiffer Rutherglen Muscat is a fine example of this foundation style. It has a bouquet of floral and raisin fruit, and a rich, luscious palate. The blend has been carefully prepared to incorporate the youthful freshness of the younger parcels, with the complex, concentrated flavours of the older parcel*

IN MEMORY OF THOSE

WHO GAVE THEIR LIVES IN

THE GREAT WAR 1914-1918