Fishmore-At-Home
Menu

Friday 26th and Saturday 27th March, 2021

Starter

Octopus, Chorizo, Broad Bean, Lemon, Asparagus

braised and rolled Spanish octopus, broad bean falafel, lemon puree, roasted chorizo, asparagus, basil oil

Main

Pork, Pearl Barley, Parsnip, Choi Sum, Kohlrabi

confit & rolled pork belly, curry pearl barley, pickled kohlrabi, parsnip puree, parsnip crisps, choi sum

Dessert

White Chocolate & Raspberry Cheesecake

basil jelly, caramelised almonds

Dietary and Allergy Information;

This meal contains meat, fish, gluten, dairy, egg, sulphites, nuts

House Red - Malbec, Caoba, 2019 Soft, elegant and persistent, with flavours of plums, cherries, currants and raspberries, a pinch of spice and cocoa.

House White - Unoaked Chardonnay, Bushranger, 2018 Rich and creamy mouth feel that leads to lovely soft tropical fruits and orange zest on the palate.

Handpicked Red - Fleurie, Le Pigeonnier Du Chapitre, 2018Elegant, fragrant with expressive red berry fruit. Historically linked to the monasteries, this Chateau's old vines give beautifully deep flavours, rich in raspberry and floral notes yet holding the typical structure of Fleurie.

Handpicked White - Pouilly Fumé, Jean Pabiot, Domaine des Fines Caillottes, 2018 Some of the best of modern vinification techniques with 5 generations of knowlege. This Estate gives a wine with excellent fruit and classic flintiness from some of the best vineyards in Pouilly.

Champagne - Ayala NV The sister to Bollinger, this champagne is pale gold in colour with a fine mousse. This wine is rich and aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity.