



WINE AND DINE MENU

Chargrilled Asparagus, zhoug, whipped feta, jersey royal crisp

*Organic Gruner Veltliner – Sepp Moser
Austria's best known wine. Its herbal, peppery notes and fresh green character
make it a great alternative to Sauvignon Blanc or Riesling.*

Pan fried Sea Trout, compressed cucumber, radish,
nasturtium mayonnaise

*Albarino "Pazo das Bruxas", Torres 2019 Rías Baixas Spain
you could use the Pinueta but this is better for an event.
Delicate and fragrant, with lime blossom and lemon marmalade notes. Silky and savory on the palate,
elegantly structured.*

Roasted Lamb Loin, broad beans, peas, preserved lemon, Fen Farm Skyr yoghurt,
straw potatoes

*Valpolicella Classico "Lucchine", Tedeschi VENETO, ITALY
The Tedeschi vineyards are set in the foot of the Pedemonte hills. This wine is fresh and lively with plump red
fruits, pepper and a juicy lingering finish.*

Dark Chocolate Mousse, banana parfait, caramelised milk

*Mourvèdre "Late Harvest", Cline Cellars 2017 California USA
This wine is luxuriously sweet and divinely tempting. Layers of chocolate, black berries and prunes.
Great with chocolate.*

V Vegetarian VG Vegan GF Gluten Free

Please let a team member know of any allergies or dietary requests

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