



Fishmore-At-Home Menu

Friday 12th and Saturday 13th March, 2021

Starter

Cauliflower, Curry, Cheese Sauce, Gherkin, Raisin

confit & roasted Cauliflower, red Lincolnshire poacher sauce, romanesque, golden raisins, pickled onion

Main

Rabbit, Black Pudding, Persillade , Rainbow Chard, Mustard

stuffed & rolled rabbit saddle, black pudding, persillade potato croquette, swiss chard, grain mustard cream sauce

Dessert

Ginger & Almond Tart, Rhubarb, Custard

ginger & almond frangipane tart, poached rhubarb, bay leaf scented cremé Anglaise

Dietary and Allergy Information;

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

House Red - Montepulciano d'Abruzzo, Ancora, 2018 Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate with hints of red fruit.

House White - Picpoul de Pinet, Domaine des Lauriers 2019 Floral and enticing on the nose, exuberantly fresh on the palate, a slightly salty edge and underlying minerality. This is a fruity Picpoul, fine and elegant, with a long finish.

Handpicked Red - Fleurie, Le Pigeonnier Du Chapitre, 2018 Elegant, 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 - Barry and Sons Reisling, 2019 The Barrys have amassed one of the largest family holdings in Australia's Clare Valley, which is particularly good Riesling country. Whiffs of lime and citrus and a zesty mineral palate to drink now or have patience.

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.