



## Aperitifs

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<b>Pear Martini</b>	<b>£10</b>
<b>Taittinger Brut Reserve</b>	<b>£10</b>
<b>2006 Comtes de Champagne Blanc de Blanc, Taittinger, 100ml</b>	<b>£25</b>

## To Start

## Orkney Scallop

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jerusalem artichoke, paris brown mushroom, fennel seed

**Wine Match:** 2016 Chardonnay, Montes Alpha, Aconcagua Valley, Chile, 125ml | **£6**

**Icon Wine Match:** 2016 Gimblett Gravels Chardonnay, Trinity Hill, New Zealand, 125ml | **£8**

## Truffled Celeriac Veloute

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shallot, almond

**Wine Match:** 2017 `Dragon` Langhe Bianco, Luigi Baudana, Piemonte, Italy, 125ml | **£6**

**Icon Wine Match:** 2015 Albariño, Ferdinand, Lodi, California 125ml | **£10**

## Porthilly Rock Oysters

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cucumber, dill, iced fennel

**Wine Match:** NV Code Rouge, Crémant de Limoux, Gerard Bertrand, Languedoc, France, 125ml | **£7**

**Icon Wine Match:** Taittinger Brut Reserve, Champagne, France, 100ml | **£10**

## Seared Orchard Farm Pork Belly

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shiitake mushroom, pickled seaweed

**Wine Match:** 2016 Marlborough Pinot Gris, Framingham, Marlborough, New Zealand, 125ml | **£6**

**Icon Wine Match:** 2012 `Wigan` Riesling, Peter Lehmann, Eden Valley, Australia, 125ml | **£7**

## Cornish Mackerel

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beetroot & backfat

**Wine Match:** 2015 Sea Monster, Wine Hooligans, Happy Canyon, California, 125ml | **£8**

**Icon Wine Match:** 2016 Old Vine Chenin Blanc, Stand Alone, Swartland, South Africa, 125ml | **£10**



**To Follow**

## Roast Highland Wagyu Beef

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with all the trimmings

**Wine Match:** 2015 Mendoza Malbec, Valentin Bianchi, Mendoza, Argentina, 175ml | £9

**Icon Wine Match:** 2015 Blackwell Shiraz, St Hallet, Barossa Valley, Australia, 175ml | £14

## Truffle & Thyme Glazed Whole Roast Chicken for 2

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carved at the table with all the trimmings

**Wine Match:** 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile, 175ml | £8

**Icon Wine Match:** 2017 Pinot Noir, Stand Alone, Hemel-en-Aarde Ridge, South Africa, 175ml | £16

## Roast Cauliflower

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apple, raisin, hafod cheddar

**Wine Match:** 2015 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux, France 175ml | £10

**Icon Wine Match:** 2014 Le Dauphin d'Olivier Blanc, Pessac-Léognan, Bordeaux, France, 175ml | £13

## Preseli Mountain Lamb

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loin, bbq rib & shoulder, smoked aubergine, mint, yoghurt

**Wine Match:** 2016 Cabernet Sauvignon, Montes Alpha, Aconcagua Valley, Chile, 175ml | £8

**Icon Wine Match:** 2015 Cabernet Sauvignon, Petaluma, Coonawarra, Australia, 175ml | £11

## Cornish Halibut

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carrot, cavolo nero

**Wine Match:** 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile, 175ml | £8

**Icon Wine Match:** 2017 Pinot Noir, Stand Alone, Hemel-en-Aarde Ridge, South Africa, 175ml | £16



**To Finish**

## Apple Tart

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caramel, green apple sorbet

**Wine Match:** 2015 Symphonie de Novembre `Jurançon, Domaine Cauhapé, France, 50ml | **£8**

**Icon Wine Match:** 2014 Vin de Constance, Klein Constantia, South Africa, 50ml | **£18**

## Aerated Chocolate

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chestnut, blackcurrant

**Wine Match:** 2015 `Expression ` Maury, Mas de Lavail, Rivesaltes, Roussillon, France, 50ml | **£5**

**Icon Wine Match:** 2006 Vin Santo, Fèlsina Berardenga, Tuscany, France, 50ml | **£9**

## Lemon

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blueberry, meringue

**Wine Match:** 2016 Botrytis Semillon , Peter Lehmann, Barossa Valley, Australia, 50ml | **£5**

**Icon Wine Match:** 2015 Muscat de Rivesaltes, Domaine Cazes, Rivesaltes, Roussillon, France, 50ml | **£6**

## Cheese

**Additional cheeses £2**

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A selection of 3 exceptional cheeses from our trolley served with condiments and freshly baked biscuits

**Wine Match:** 15 Years Old Madeira, Verdelho , Henriques and Henriques, 50ml | **£5**

**Wine Match:** 2012 Taylors LBV, 75ml | **£6**

**Icon Wine Match:** 2014 Vin de Constance, Klein Constantia, South Africa, 50ml | **£18**

## Digestif

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**Ultimate Espresso Martini**

**£10**

Brecon vodka, coffee liqueur, home made vanilla choc liqueur & a shot of espresso