



The Balfour Dining Club August Menu

£80 per person to include wine pairing with each course

Welcome drink - Balfour Brut Rosé, 2017

First Course

Watercress soup with thyme oil, crème fraîche and eggy bread
(V*) and (GF) on request

Wine pairing - Nannette's Rosé, 2020

Fried plaice bon bons, pea purée, tartare salsa, choron sauce

Wine pairing - Leslie's Reserve Brut, NV

Smoked pigeon salad, lamb's lettuce, radish, pearl onion petals, raspberry and
red onion dressing (GF)

Wine pairing - Suitcase Pinot Noir, 2018

Second Course

Herb stuffed pork fillet in honey cured bacon, beetroot and potato gratin, baby
leeks, mustard and dill velouté (GF)

Wine pairing - Leslie's Reserve Sparkling Red, NV

Pan fried hake, roasted tomato and butterbean broth with Swiss chard
and fennel (GF) (DF)

Wine pairing - Luke's Pinot Noir, 2020

Goat's cheese stuffed courgette flower, baby beetroot risotto, candy
beetroot crisps (V) (GF)

Wine pairing - Liberty's Bacchus, 2020

Third Course

Raspberry parfait, cherry sauce, amaretti crumb (V) (GF)

Wine pairing - Saignée, 2018

Pimm's jelly, elderflower gum pastilles, Balfour Brut Rosé syrup (GF) (DF)

Wine pairing - Leslie's Reserve Rosé, NV

Baked plums, figs and blackberries, lavender honey, ice-cream (V) (GF)

Wine pairing - This Septered Isle, 2018

Fourth Course

Selection of local cheeses served with crackers and quince (V) (GF)

Wine pairing - Balfour Late Harvest, 2018

(V) Vegetarian, (V*) Vegan (GF) Gluten Free (DF) Dairy Free

Please ensure we have received menu pre-orders at least a week before your experience and that we are made aware of any food allergies and intolerances before your visit. Please note our kitchen handles nut products.

Please note that fish may contain bones and game may contain shot.