

## WINE SUPPER WEDNESDAY - AUTUMN EDITION

### TO START:

Sautéed Wild New Forest Mushrooms, Tarragon, Crisp Pancetta, Toasted Brioche, Free Range Poached Egg

*Wine Pairing: Domaine de l'Olibet Grenache Noir, Languedoc, France*

### FISH COURSE:

Trout Mousseline, Fresh Horseradish, Burnt Cucumber

*Wine Pairing: La Fleur Solitaire Cotes du Rhone Blanc, Rhone, France*

### MAIN COURSE:

Confit Leg of Rabbit, Pickled Carrot Purée, Smoked Autumn Cabbage, Lyonnaise Potatoes, Wholegrain Mustard Cream

*Wine Pairing: Tabali Vetas Blancas Reserva Especial Pinot Noir, Limari Valley, Chile*

### DESSERT:

Poached Pear, Apple Jelly, Blackcurrant Sorbet

*Wine Pairing: Quady Winery 'Elysium' Black Muscat, California, U.S.A.*

*The Cliff House*