



# Wine & Tapas Tasting Menu

7 Dishes  7 Wines  1 Evening

## TAPAS

**Asparagus, Wild Garlic Miso, Quail Egg, Gomasio  
Laverbread Cake, Papada Ibérica de Bellota, Clams**

**Yaki Onigiri, Shichimi Mayo, Cucumber, Pickled Wakame  
Salmon, Tomato Dashi, Furikake**

**Pork Loin, Green Romesco  
Jersey Royal 'Papas Arrugadas', Almogrote**

## DESSERT

**White Chocolate Namelaka, Chamomile, Kumquat, Honey**

7 Wines throughout the meal  
*Collection created by Phil Brodie of*



**Allergens present in this menu -**

Gluten, Eggs, Fish, Dairy, Mollusc, Mustard, Nuts (Almonds), Sesame, Soya, Sulphur Dioxide