



SERESIN WINE DINNER

12TH October

Goats cheese and tomato
Sauvignon Blanc

Mackerel, oyster, sea herbs
Chardonnay

Duck, sweetcorn, truffle
Tatou Pinot Noir

Venison tartar, garden beetroot
Leah Pinot Noir

Pistachio, pear, grape
Late Harvest Riesling

Tea or coffee served with petit fours

£60 per person