

THE
HORSESHOES

Chef Gareth Ward

Presents

A 'Taste of Autumn' tasting menu - £59pp

Wine pairings by Corney & Barrow - £39pp

OCTOBER 19TH 2017 - ARRIVAL 7:00PM

ROAST PUMPKIN & WHITE ONION VELOUTÉ
smoked duck breast

Charles de St. Ceran Brut NV, Cuvee Prive, Blanc de Blanc, France N.V.

HAM HOCK & SMOKED CHICKEN TERRINE
agen prunes, celeriac remoulade

Côtes de Beaune Villages Olivier Leflaive, Burgundy 2011

PAN FRIED PARTRIDGE
caramelised figs, braised balsamic lentils

Bosstok Chenin Blanc Rhebokskloof, South Africa 2016

GRILLED BRILL & TIGER PRAWNS
capers & tarragon cream sauce

Chablis Premier Cru Cote de Lechet Daniel Dampt 2014

CONFIT OF BELLY PORK
buttered charred vanilla potatoes, apple textures, carrot & thyme purée

Châteauneuf-du-Pape, Domaine Duclaux 2010

RED WINE POACHED PEAR
sweet white wine syrup, compressed figs, white chocolate ice cream

Corney & Barrow Sauternes, by Chateau d'Yquem 2012

DOLCELATTE
quince jelly, frozen grapes, apple & ginger compote

Corney & Barrow Sauternes, by Chateau d'Yquem 2012



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.