



••••• SEAFOOD WINEMAKER'S DINNER •••••



23 APRIL 2026

**OYSTERS**

Fresh Jersey Oysters dressed with a light mignonette foam, finished with bursts of lemon caviar pearls.

Pairing: Hindleap Meunier 2019

**SCALLOP**

A perfectly seared scallop set on a silky carrot & cumin purée, finished with passion fruit espuma.

Pairing: Hindleap Classic Cuvee MV

**SMOKEY MONKFISH**

Smokey monkfish roasted in Japanese BBQ sauce with shimeji mushrooms, finished with a fresh mango salsa.

Pairing: Hindleap Ruby 2018

**SEA BASS**

Pan seared Sea bass fillet, served with a roasted red pepper chimichurri sauce, finished with apple compote.

Pairing: Ashdown Valley View 2023

**LEMON CHEESECAKE**

Topped with lemon curd, served with blueberry coulis and Chantilly cream.

Pairing: Hindleap Blanc de Blancs 2020

*Please inform your server of any food allergies or dietary requirements prior to ordering. While we take every precaution possible, we cannot 100% guarantee a free from environment, all dishes may contain traces of allergens. Children must remain seated, please do not allow them to run around the pub and restaurant. Dogs are welcome, but they must be kept on a short lead.*