



# The Duck & Dagger

**Chef's Five-Course Tasting Menu 1st July**  
£60 per person (€10 deposit per head required)

## Welcome Drink

### Course 1

**Sea Bream Ceviche - Dashi - Orange**

Paired with

**Exton Park Rosé NV**

*Dry and delicate, with notes of white peach, red berries and a fresh, balanced finish*

### Course 2

**Lamb - Courgette - Mint**

Paired with

**Jean-Luc Colombo Crozes Hermitage 'Les Fées Brunes'**

*Elegant and structured, with blackcurrant, blackberry, gentle spice and supple tannins.*

### Course 3

**Beef - Carrot - Jus**

Paired with

**Bouchon Vigno Carignan**

*Bright and ruby coloured, with black fruit aromas, blackcurrant notes and a mineral finish.*

### Course 4

**"Cauliflower"**

Paired with

**William Robertson Chenin Blanc**

*Light and fresh, with ripe rounded fruit, floral notes and lively acidity.*

### Course 5

**Crème Brûlée - Rhubarb - Honeycomb**

Paired with

**Chateau Violet Sauternes Dessert wine**

*A refined dessert wine with dried apricot, marmalade, honey and citrus notes.*

Summer Tasting Menu