

Ryelands Tasting Menu

Served at 6.30 pm and 7.30 pm

Bookings must be made by 5.00pm on the day
(Our Grill menu is available to book after 5.00pm)

Snacks

Balfour Leslie's Reserve Brut

Olive bread, homemade butter

Quinta das Arcas Arca Nova Branco, Vinho Verde

Cured beef, crapaudine beetroot, marrow croutons, herb emulsion

Dashwood Pinot Noir, Marlborough

Scallop, chicken, aubergine, curried espuma

Cotes du Rhone Blanc Belleruche, M. Chapoutier

Salt aged duck, radish salad, damson hoi-sin

Flagstone Dragon Tree Cape Blend, Western Cape

Yuzu, white chocolate ice cream cone

Sancerre, Domaine des Chaintres, Joseph Mellot

'The Sphere'

Guanaja bean mousse, blood orange jelly, crystallised mandarin

Zuccardi Mamado fortified Malbec

Ryelands Menu.

£60.00pp

Accompanying Wine Flight

£34.50pp

Accompanying wines 75ml each

PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES