

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)

Cheese mousse, onion seed cracker

Balfour Leslie's Reserve Brut

Lavosh cracker, wild garlic puree

Quinta das Arcas Arca Nova Branco, Vinho Verde

Beetroot, hazelnuts, crème fraiche

Dashwood Pinot Noir, Marlborough

Glazed mushroom, aubergine, curried espuma

Cotes du Rhone Blanc Belleruche, M. Chapoutier

Roast celeriac, celeriac puree, kale, grains

Flagstone Dragon Tree Cape Blend, Western Cape

Vegan ice cream

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