

## **Tasting menu**

### **Flamed langoustine**

Mango, bergamot, langoustine bisque  
*Sauvignon Blanc, La Barry, Meinert, Elgin, South Africa 2015*

### **Tempura broccoli**

Aligot mousse, chive  
*Chablis Village, Gérard Tremblay, Burgundy, France 2016*

### **Cock crab salad**

Satay, coriander  
*Réserve de Daumas Gassac, Saint-Guilhem-Le-Desert, Hérault, France 2016*

### **Roast squab pigeon**

Pistachio, Tokyo turnip, griottine cherry  
*Cabernet Sauvignon, Howard Park, Margaret River, Australia 2014*

### **Welsh black beef striploin**

Wild garlic, morels, pomme maxim  
*Rosso Riserva, Cantele, Salice Salentino, Puglia, Italy 2014*

### **Kidderton ash goats cheese**

Pickled beetroot sorbet  
*Semillon Late Harvest, Cullen, Margaret River, Australia 2013*

### **Coconut panna cotta**

Pineapple jam, puffed wild rice, passion fruit sorbet

### **Caramelised banana**

Salted caramel, popcorn ganache, tonka bean ice cream  
*Jour de Fruit, Domaine de l'Ancienne Cure, Monbazillac, France 2014*

### **Coffee and petits fours**

£87.00 per person

or

£127.00 per person to include a wine flight

[www.palehall.co.uk](http://www.palehall.co.uk) 01678 530 285

Service is not included but left to your discretion.

Our kitchen handles potential allergen ingredients. Please notify our staff if you have a food allergy or intolerance so we can advise you on your menu choices. An allergen menu is available upon request.