



# *An English Country House* **COUNTYLICIOUS**



First Course, Main Course, Dessert **\$60**

House-Made Sourdough **\$8**

Yorkshire Pudding au Jus **\$7**

## **FIRST COURSE**

### **CARROT, GINGER AND ORANGE SOUP**

Rosehall Run Vineyards Gewürztraminer 'Small Lots', PEC 3oz/8. 6oz/15.

### **OXTAIL CONSOMMÉ**

With Pearled Vegetables

The Grange 'Almanac' Gamay/Cab Franc/Pinot Noir, PEC 3oz/7. 6oz/14.

## **SECOND COURSE \$20**

### **ROASTED BEETROOT SALAD**

With Horseradish and Dill, Walnuts and Orange

Mas Carlot Roussanne/Marsanne/Viognier 'Generations'  
Costières de Nîmes, France 3oz/8. 6oz/15.

### **MUSHROOM VOL-A-VENT**

Creamy Mushroom Sauté in Puff Pastry Shell

Long Dog Chardonnay 'Bella Bella' South Bay, PEC 3oz/9. 6oz/18.

### **LOCKETS SAVOURY**

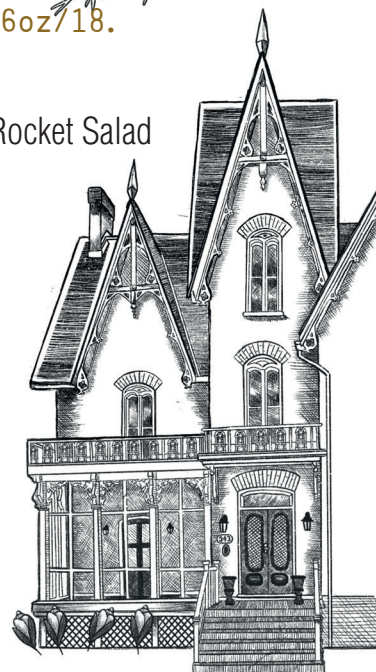
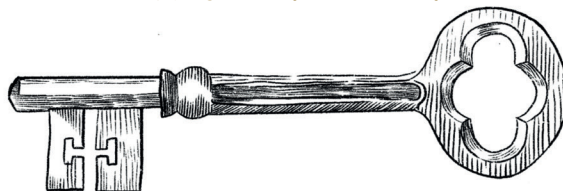
Rarebit Made with Toast, Stilton and Gently Spiced Poached Pear Served with a Rocket Salad

Exultet Estates White Pinot Noir 'Mysterium',  
PEC 3oz/15. 6oz/27.

### **SEARED SPATCHCOCK QUAIL**

With Butter Lettuce, Radishes and Peas, Dressed with Salad Cream

Château De La Grange-Barbastre  
Muscadet-Côtes de Grand Lieu Sur Lie,  
France 3oz/8. 6oz/16.







## MAIN COURSE

### RED LENTIL CUTLETS

With Tomato Sauce and Vegetable Medley

Three Dog Winery Cabernet Franc 'Estate', PEC 6oz/19. Btl/79.

### CHICKEN CUTLETS LYONNAISE

With Onion and Thyme Sauce, Parmentier Potatoes

JL Chave Saint-Joseph (White) 'Circa', France 6oz/25. Btl/95.

### POACHED HADDOCK FILLET

With Mousseline Sauce, Peas, Pearl Onions and Steamed Potatoes

Exultet Estates Chardonnay 'The Blessed', PEC 2018 6oz/31. Btl/120.

### BRAISED LAMB SHANK

With Buttered Turnips and Mint Sauce

Norman Hardie Cabernet Franc 'Whole Cluster', PEC 6oz/33. Btl/125.

### INDIVIDUAL BEEF CHUCK BRAISED STEAK

With Duchess Potatoes and Green Beans

Icellars Syrah, Twenty-Mile Bench, Niagara, 6oz/21. Btl/80.



## DESSERT

### AMARETTI AND STRAWBERRY TRIFLE

With Syllabub, Marsala and Almonds

Black Prince Winery 'Solera's Cask' Sherry-Style, PEC 2oz/8.

### WALDORF PUDDING

Vanilla Custard with Apple, Sultanas and Walnuts

County Cider Co. Barrel-Aged Ice Cider, PEC 1oz/15.

### TREACLE TART

Served with Brown Bread Ice Cream

Exultet Estates Fortified Pinot Noir, South Bay, PEC 2oz/18.

### EDWARDIAN CHOCOLATE SWIRL CAKE

With Earl Grey Anglaise Sauce

Casa Dea Estates Late Harvest Pinot Grigio, PEC 2oz/10.



## CHEESE COURSE \$20

### SELECTION OF ENGLISH CHEESES

Crackers and Crisps, Accompaniments

Karlo Estates Port-Style 'Van Alstine',  
PEC 2oz/15.