

THE  
**GARDEN ROOM**

RESTAURANT



**“The English Oak Wine Experience”**

Wine with Andrew Pharoah, English Oak  
Dine with Head Chef Stephan Guinebault  
£110pp

Freshly made selection of Artisan Rolls & Focaccia

**Twice baked Westcombe Cheddar soufflé**

*Parmesan tuile*  
*Engleman Cuvee*

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**Cornish Oyster**

*Angel on Horseback, leek fondue*  
*San Gabriel, Blanc de Blanc*

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**Portland Crab & apple tian**

*soy infused pak choy salad, brown crab & wasabi mayonnaise*  
*Waincot Blanc de Noirs*

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**Creedy Carver chicken with a wild garlic mousse**  
*potato puffs & spinach, roast chicken jus with hazelnut butter*

*Quercus Blanc de Blanc*

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**‘Rachel’ goats’ cheese**

*Dorset Coppa, poached rhubarb*  
*Chinkapin Rose*

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**Dark chocolate & raspberry crème brûlée**

*cocoa nibs & freeze dried raspberry tuile*  
*Royal Blanc de Noirs*



**ENGLISH OAK**  
**VINEYARD**

[www.englishoakvineyard.co.uk](http://www.englishoakvineyard.co.uk)