



## Guest Chef Series

*presents*

# Lisa Goodwin-Allen

{ Monday 15<sup>th</sup> April 2024 }

SNACK ○ Milk roll stuffed with spring greens

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STARTER ■ Forest “wild garlic mushroom”  
*Pinot Noir, Tinpot Hut, Marlborough, NZ £7.5 / 125ml*

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FISH ■ Orkney scallop  
fermented grape, dill  
*Grüner Veltliner, McKee Vineyard, NZ £9.75 / 125ml*

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MAIN ○ Salt-aged rump of lamb  
confit tomato, roasted mussel mayonnaise, asparagus  
*Touriga Callabriga, Douro, Portugal £9.75 / 125ml*

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PRE-DESSERT ○ Coconut yoghurt, mango and yuzu granita

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DESSERT ■ Mandarin  
caramelised Valrhona Opalys, thyme  
*Ferreira `Dona Antónia` 10-Year-Old Tawny Port £9 / 75ml*

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SWEET ○ Strawberry and elderflower pâte de fruits

○ *The White Horse Team* ■ *Lisa Goodwin-Allen & Team*

*With special thanks to*

