



## Guest Chef Series

*presents*

## Simon Rimmer

{ Tuesday 19<sup>th</sup> September 2023 }

SNACK	Salt and pepper “Saighton” sandwich Sriracha mayo
STARTER	Mushroom tartare soy-cured hen’s yoke, smoked ponzu <i>Grenache Blanc, Izadi Rioja Blanco, Rioja, Spain £5.75/125ml</i>
MAIN	Roasted hispi cabbage stuffed with wild mushrooms, truffled mashed potato, caramelised celeriac and port gravy <i>Pinot Noir, Greywacke, Marlborough, New Zealand £12.00/125ml</i>
PRE- DESSERT	Lemon cream with celery granita
DESSERT	Pistachio and polenta cake Roasted plums, cheesecake mousse <i>Botrytis Semillon, Peter Lehmann Masters, Australia £6.00/75ml</i>
SWEET	Tropical fruits pastille

*With special thanks to*

