

THE JOLLY POACHER

BEST OF SPRING



GRILLED RAZOR CLAMS, ASPARAGUS, HABAS FRITAS, IBERICO CRISPS Cazes 'Le Canon du Maréchal' Blanc Roussillon 2013

An aromatic nose, displaying white flowers and grapefruit. Dry, medium bod-ied, with flavours of citrus and tropical fruits and a pleasant, refreshing acidity.

DORSET CRAB, FRESH CHILLI, FENNEL & POMELO SALAD Mas La Chevalière 'Vignoble Peyrol' Western Languedoc 2010

A fine bouquet of white flowers and ripe pear leads to a generous and creamy pal-ate. The finish is long and elegant, with a well balanced acidity to support the stone fruit and floral character.

GUINEA FOWL, NEW JERSEY ROYALS ST GEORGES MUSHROOMS PEAS & CHERVIL

Organic Syrah/Grenache de La Chevalière Western Languedoc, Lang uedoc 2011

Deep ruby in colour with a youthful purple rim. On the nose intense aromas of red berry fruits, cherry, blackberry and dark plum mix with hints of black pepper spice and floral touches. The palate is full-bodied, rich yet elegant with the ripe fruit fla-vours supported by soft, velvety tannins. Lifted and aromatic on the long, complex finish.

POACHED PEAR & ALMOND TART, CRÈME BRULEE ICE CREAM Cazes Muscat de Rivesaltes Roussillon 2010 Organic, Biodynamic

Light gold in colour with lovely fine, floral notes and a bouquet of citrus and exotic, tropical fruit. Full and sweet on the palate with pure citrus and apricot flavours, subtle mint and spice and a great level of acidity which lifts the finish and ensures impeccable balance.

BARKHAM BLUE, EPOISE, GOLDEN CROSS FIGS AND ALMONDS Mas de Lavail Maury 'Expression' Rivesaltes, Roussillon 2011

Deep, ruby red in appearance. The wine is generous on the nose with ripe black-berries, dried figs, fine round tannins, fresh acidity and balanced sweetness. It is best served slightly chilled at 12°C and paired with dishes ranging from duck in cherry sauce to blue cheese and chocolate desserts.

