



# Fishmore-At-Home Menu

Friday 26<sup>th</sup> and Saturday 27<sup>th</sup> February, 2021

## **Starter**

**Rabbit, BBQ Aubergine, Napa Cabbage, Fennel, Minestrone**  
*rabbit leg raviolo, creamed napa cabbage, BBQ aubergine puree,  
minestrone sauce*

## **Main**

**Sea Bream, Crab, Potato, Pancetta, Saffron, Olive, Lettuce**  
*fillet of sea bream, crab potato salad, crispy pancetta, tomato consommé,  
wilted baby gem lettuce finished with nocellara olives.*

## **Dessert**

**Chocolate & Peanut brownie**  
*dark chocolate & peanut butter brownie, poached cherries, chocolate crumble,  
cherry brandy crème chantilly, milk chocolate cremeux*

## **Dietary and Allergy Information;**

This meal contains meat, fish, shellfish, gluten, dairy, egg, sulphites, nuts

**House Red** - Montepulciano d'Abruzzo, Ancora, 2018 Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate with hints of red fruit.

**House White** - Picpoul de Pinet, Domaine des Lauriers 2019 Floral and enticing on the nose, exuberantly fresh on the palate, a slightly salty edge and underlying minerality. This is a fruity Picpoul, fine and elegant, with a long finish.

**Handpicked Rose** - Sancerre Rosé, Domaine Semele, 2017 The rosés of Sancerre are made from Pinot Noir, not so surprising as Sancerre is closer to Burgundy than to Muscadet. This dry rosé is deliciously light with strawberry fruit.

**Handpicked White** - Chardonnay, Wente 'Morning Fog', 2018 Bright and crisp flavours of pear, melon, citrus and green apple are balanced by subtle hints of toasty oak.

**Champagne** - Ayala NV The sister to Bollinger, this champagne is pale gold in colour with a fine mousse. This wine is rich and aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity.