



## THE HUNTLY

Sample Tasting Menu & Wine Pairing

Amuse bouche

Classic French onion soup  
(Tio Diego amontillado)

Torched mackerel fillet and tartar cucumber water  
or  
Potato and portabella mushroom terrine root vegetable and put lentil  
(Picpoul de pinet, les grilles)

Something while you wait

Roast breast and ballotine of guinea fowl, black pudding, fondant potato cabbage and root vegetable  
or  
Roast red pepper and sun blushed tomato polenta cake  
(Rare Vineyard pinot noir)

Pre dessert

Apple tart fine, apple gel, toffee, sorbet  
(Errazuria late harvest sauvignon)

Orton Hall Cheese plate  
(Taylors LBV port)

Petit fours

**£69 per person**  
**£30 per person**