

Wine Cellar Signature Menu

A selection of several of our most popular fine dining dishes that have been expertly put together by our Executive Chef Kevin Joseph for you to enjoy

Amuse Bouche

A tantalising pre starter prepared by the Chef

Starters

Green Asparagus

Arugula couscous, avocado, herb pesto, mint, black coral tuile (V)

Classic Caesar

Cos lettuce, parmesan, anchovy dressing, croutons

Atlantic Scallops

Crisp bacon, saffron chili cream, spinach butternut flan

Prawn Vidalia

Artichoke hearts, sauvignon blanc, rose pearls, parsley dust

Foie Gras Pate

Green apple, onion jam, caramel cognac

Sorbet

Seasonal Frozen Fruit

Main Course

Midlands Beef Fillet

Smoked Bordelaise, salt baked beets, polenta cake, white asparagus puree

Norwegian Salmon

Cream cheese bake, almond dust, tahini, preserved lemon

Confit of Duck

Potato sarladaise, plum sauce, crepe de canard, coriander salad

Rack of Karoo Lamb

Russet potato, wild mushroom, port demi glaze, lamb rotolo

Truffle Ravioli

Roasted chickpeas, preserved grapes, truffle butter cream (V)

Dessert

Bea's Famous Baked Cheesecake

Stewed berry compote and Irish butter tuile

Black Forest Entremets

Rum macerated cherries, sacher torte, lavender jelly, feuilletine glaze