

English Wine Week

Four-Course Wine Pairing Menu

CANAPÉS

Gore Cumberland Sausage Roll [E] [G] [M]
Cornish Tiger Prawn Babujua [C] [E] [G] [M]
Hass Avocado & Finger Lime Cracker [E] [G] v

2018 Artelium Blanc de Blancs, Sussex, England

STARTER

Warm Norfolk Blackleg Chicken Vol-au-Vent
English Pea Veloute, Summer Truffles
[E] [G] [M] [SD]

NV Artelium 1662 Rosé, Sussex, England

FISH COURSE

Loch Duart Salmon Raviolo
Trout Roe Caviar Sauce, Marinated Orkney Scallops
[E] [G] [M] [Mo] [SD]

2023 Artelium Pinot Gris, Sussex, England

MAIN

Roasted Saddle of Suffolk Lamb
Spiced Aubergine, Potato Rosti, Confit Tomatoes, Lamb Sauce
[SD]

Artelium Artefact 9, Cabaret Noir, Sussex, England

DESSERT

Summer Trifle
Vanilla Cream & English Strawberries
[E] [G] [M]

MV Loxwood Festival, Off-Dry, 100% Honey


190
QUEEN'S GATE

ARTELIUM

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.