



Fishmore-At-Home Menu

Friday 9th and Saturday 10th April, 2021

Starter

Wild Mushroom Risotto, Beetroot, Pear, Blue Cheese
wild mushroom risotto, beetroot puree, pickled pear, stilton

Main

Lemon Sole, Petit Pois A La Francais
lemon sole, smoked ham, peas, broad beans, iceberg lettuce, mint

Dessert

Tonka Bean, Espresso, Almond, Chocolate
*tonka bean cremé bruleé, almond sponge, chocolate creméux,
whipped mascarpone*

Dietary and Allergy Information;
This meal contains nuts, dairy, gluten

House Rose - Piquepoul, Les Vignobles Foncalieu, 2019 A dry, elegant pale pink Rosé, made from the rarely used Piquepoul Noir grape, packed with refreshing red fruit flavours with a strong strawberry nose.

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 an 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 notes.

Handpicked White - Fina 'Vola Vola' Viognier, Sicilia IGP, 2019 Straw coloured, a very, very silky texture with loads of weight, this is a great example of Viognier. Bruno Fina, grows grapes at 750m, ensuring that delicate orange and apricot aromas are kept intact

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.