

Spring Wine Dinner **At The Tickled Trout**

Join us for for an evening of all things wine and food, tasting four courses and five wines. Our friends from Corney and Barrow will be here to talk all things wine .

15th May 2024 - £65 per person

Welcome Drink

Balfour Brut Rosé, Kent

To start

Beetroot cured salmon, celeriac remoulade, preserved lemon dressing

W. Source Gabriel Rose AOC Cotes de Provence, 2022, France

Main

**Pan roasted cod fillet, local asparagus, swiss chard, fondant potato,
crab & caper butter**

W. Gavi di Gavi Fratelli Antonio e Raimondo 2022, Piedmont, Italy

OR

**Roasted rump of spring lamb, broad beans, peas, local asparagus fricassee,
new potatoes, mint & tomato salsa.**

W. Les Lys de Leon Pinot Noir 2022, Loire, France

Dessert

Rhubarb panna cotta, poached rhubarb, almond crumb

W. Chateau Briatte, Sauternes 2018 (100ml)

To finish

Artisan cheese plate, chutney, fruit & nut biscuits

W. Corney & barrow twenty year old tawny port, Portugal

www.thetickledtrout.com - 01622 814 717

If you suffer from allergies, please let a member of staff know before ordering.

We offer gluten-free and vegan options.

A discretionary service charge of 10% will be added to your bill.