

Furleigh Wine Dinner

25th March 2026

Romana artichoke, tomato dashi , pecorino

2019 Classic Cuvée

∞

Cornish swordfish crudo, pomelo leche de tigre , pickled girolle

2023 West Dorset Chardonnay

∞

White asparagus risotto, candied lemon, asiago, egg yolk

2017 Blanc de Noirs

∞

British "iberico" pork, sardines fume, bean casserole, wild garlic

2022 Pinot Noir

∞

Yorkshire rhubarb, Italian merengue, kaffir lime

NV Sparkling Rose

Coffee & Petit Fours

£165pp

Please let the manager know of any allergies or dietary requirements