
THE COVE

WELCOME BITE

CHICKEN SKIN WALDORF

Pannier, Champagne Brut, France

9 COURSE TASTING MENU

HOUSE BRIOCHE

Local Seaweed Butter

POTATO TERRINE

Rockfield Sheeps Cheese | Aioli

Luddite, Chenin Blanc, South Africa

WILD MUSHROOM RISSOTTO

Pickled & Roasted Mushrooms | Lemon

Lagarto Pintado, Alvarinho, Portugal

GOATSBRIDGE TROUT

Cauliflower | Citrus | Mizuna

Cascina Ghercina, Gavi, Italy

GUBEEN RAVIOLI

White Onion | Thyme

Patriarche Pere and Fils, Pinot Noir, France

MONKFISH

White Wine | Confit Leek | Dill | Oscietra Caviar

Markus Hubner, Obere Steigen Gruner Veltliner, Austria

DRY AGED BEEF FILLET

Short Rib | Horseradish | Aliums | Madeira

Qunita Serra d'Ordens Reserva, Duoro, Portugal

STRAWBERRY BABA

Hibiscus Yoghurt | Mascarpone

Hexamer Riesling Auselese, Germany

WEEKLY CHEESE SELECTION

The tasting menu contains the following allergens.

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs