

DANIEL GALMICHE'S LUNCH MENU

THE VINEYARD AT STOCKCROSS

WINES BY THE GLASS

White Wine	175ml
2007 Hendry, Chardonnay, Napa Valley, California	£7.00
2008 Veneza Giulia, Ribolla Gialla, Primosic, Italy	£8.00
2007 Gladstone, Sauvignon Blanc, New Zealand	£9.00
1999 Belle Cote, Chardonnay, California	£18.00
Red Wine	175ml
2007 Leyda, Cabernet Sauvignon, Chile	£6.00
2006 Waterstone, Pinot Noir, Carneros, California	£7.00
2002 Cotes de Castillon, Clos l'Eglise, France	£9.00
2002 Toscana, Rumpotino, Rubbia al Colle, Italy	£12.00
Rose Wine	175ml
2007 Hendry, Cabernet, Napa Valley, California	£5.00
2007 Villa Reale, Montepulciano d'Abruzzo, Italy	£6.00

Starters £5

Pressed terrine of duck liver foie gras, pistachio nougatine, citrus scented apple jelly, toasted brioche

Carpaccio of milk fed veal with basil, orange and grapefruit dressing, veal sweetbread

Pan roasted diver caught Scottish scallops, caramelized endive, autumn salad

Velouté of pumpkin, spinach tortellini, St Maure espuma

Main £14

Steamed fillet of John Dory, honey and chilli glaze, Jerusalem artichoke

Roasted Royal Balmoral estate venison, salsifies, pumpkin purée, prunes and chestnuts

Pan-fried fillet of sea bass, mushroom macaroni, jus tranché

Slow cooked breast of poulet noir, foie gras and confit leg terrine, glazed Swiss chard and light truffle jus

Desserts £5

Lemon tart with basil sorbet, lemon zest confit, basil oil

Blueberry soufflé, blueberry sorbet

Dark chocolate fondant, vanilla ice-cream, chocolate sauce

Selection of seasonal farmhouse cheeses, walnut bread

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Coffee, tea, infusions and petit fours £4.25