

Kings Arms Wing



Friday 27th January 2012

Hambleton Beef

A Raw Pair

*Delicate Tartar & Quails Egg Yolk, Seared Carpaccio & Lincolnshire Poacher, Melba Toasts
Castel Firmian Sauvignon Blanc, 2010 Trentino-Alto Adige, Italy*

Behind

*Rump Medallion with an Oxtail, Wild Mushroom & Pearl Barley Risotto enriched with Dripping &
Mascarpone*

Chinon Bon Breton, Foucher Lebrun 2009 Loire, France

Tongue in Cheek

*Beef Cheek, Crisp Tongue, Beer Braised Onions, Horseradish Mash & Pancetta Beans
Morgon Domaine Jean Descombes 2009 Burgundy, France*

A Bittersweet End

*Blood Orange Tart & Orange Caramel Sauce, Vanilla Ice Cream
Moscato d'Asti 2010 Alfredo Prunotto, Piedmont, Italy*

Cost £28 per person Excluding Drinks or £44 with a flight of wine

Or £70 per person Dinner Bed & Breakfast if you decide to stay

Booking Essential

