

the **ChurchGreen**

Aiden  
Byrne

BritishGrill

## TASTING MENU

Cep mushroom soup, parmesan foam, truffled brioche

*Les Volets, Chardonnay, Limoux, France*

Wye valley asparagus, goat curd and pine nuts

*Vinazza, Garganega Pinot Grigio, Italy*

Duck and truffle arancini

*Bourgogne 'Chapitre' Machard de Gramont, France*

King scallop, pork belly and Pink Lady apple, cider jus

*Turkheim Reisling, Alsace, France*

New season lamb, pea and mint risotto, parmesan

*Turi, Cabernet Sauvignon, DO Central valley, Chile*

Cheshire honey and vanilla cheesecake

*La Basula Casta Diva, Moscatel, Alicante, Spain*

~~£60 per person~~ £50 per person

*Accompanying wines £27.50*

*This menu must be ordered for the whole table.*