

Apaltagua Wine Dinner

Tuesday 17th March 2026

*Set starter and dessert with choice of main course,
please inform us in advance to advise of any dietary requirements or allergies*

Starter

Sri Lankan Fishcakes, sweet chilli, pickled mouli, micro salad (V)

Main Courses

*Roasted Rump of Lamb, Amarone sauce & red currant jelly, slow braised savoy cabbage,
dauphinoise potato, seasonal vegetables*

Dessert

Toffee Apple Pudding, vanilla ice-cream (V)

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Tea, Coffee & Homemade Petit Fours

Wines for the Evening

Apaltagua Reserva Chardonnay

Envero Reserva Pinot Gris

Coleccion Pinot Noir

Apaltagua Reserva Carmenere

*(VE) Suitable for Vegans (V) Suitable for Vegetarians (N) Contains Nuts (GF) Suitable for Gluten Free
(*) Option Available*

FOOD ALLERGENS *All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. GF & VE options or substitutions available for most dishes.*