

## The Rambler's Menu and Lunchtime Sandwiches

**Home cooked ham and smoked cheddar** in a soft white roll with Four Seasons spiced pear jam, Whitwell watercress and hand cut fries £6

**Yalumba Y Series Cabernet Sauvignon**

Aromas of bright blackcurrant with a hint of mocha chocolate

**Roasted pepper, olive and Wobbly Bottom goat's cheese panini**, mixed salad and hand cut fries £6

**Yalumba Y Series Viognier**

Full bodied with grapefruit and apricot flavours and a typical silky viognier texture

**Smoked salmon and mascarpone bagel**, wild rocket, sun-blushed tomatoes, smoked horseradish and hand cut fries £8

**Yalumba Y Series Sangiovese Rosé**

Refreshing and persistent with crisp acid and a very dry finish. A rose for grown-ups!

Sandwiches available between 12.00pm – 3.00pm

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**Wild Mushroom and Truffle Cappuccino Soup** with Quotidian bread £6

**Sharing antipasti with olives, mozzarella, artichokes and peppers** served with bread, £6

**Add a selection of cured meats (Minimum 2 persons, price per person)** £8

**Yalumba Y Series Shiraz**

Robust aromas of mulberries, generous and full bodied

**Duck liver pate** and Four Seasons Roman date chutney served with crisp bread £7

**Yalumba Y Series Viognier**

Full bodied with grapefruit and apricot flavours and a typical silky Viognier texture

**Trussels' Directors sausages** with horseradish mash and gravy £9

**Yalumba Y Series Merlot**

Warm and generous with juicy fruit and tongue hugging tannins

**Fillet of Fish** in Old Cannon bitter batter and chips with pea puree £10

**Twin Islands Marlborough Sauvignon Blanc**

Tropical fruit and gooseberry flavours leading to a fresh zingy finish

**Minced Beef, Onion and Old Cannon Best Bitter Suet Roulade** with a light red wine sauce £10

**Yalumba Y Series Riesling**

Citrus flavours with mouth watering acidity

**Rusty Gun's hand chopped fillet burger** with Wobbly Bottom smoked goat's cheese, hand cut chips, mixed salad, pickles and chutney £17

**Yalumba FDR1a Cabernet Sauvignon & Shiraz**

bursting with savoury fruit flavours of currants and plums

## Chef's Menu

### To Start

**Wild Mushroom and Truffle Cappuccino Soup** with Quotidian bread £6

#### **Quail**

Confit of quail terrine with crispy Parma ham, fried quail's egg and truffle crushed new potatoes with truffle mayonnaise £7

#### **Yalumba Barossa Bush Vine Grenache**

Spicy dark berried fruits with savoury and earthy textures

#### **Cured Beef Fillet**

Semi cured shavings of beef fillet with black olive dressing, Parmesan and soft herbs with pickled Morelles and Balsamic tomatoes £8

#### **Yalumba Y Series Shiraz**

Sweet berry fruits with a soft even texture and fine tannin finish

#### **Salad of Whitwell Watercress**

Whitwell watercress, red mustard leaf and baby kiwi with Roquefort and pecan nuts £8

#### **Redbank Sunday Morning Pinot Gris**

Mouth watering acidity with subtle citrus and pear fruit flavours

#### **Foie gras**

Ballontine of cured Foie Gras with pistachio, gingerbread syrup, baby basil and crisp bread £9

#### **Yalumba Eden Valley Viognier**

Long, rich and luscious, with intense stone fruit flavours

#### **Scallops**

Seared scallops with confit pork belly served with Four Seasons Lime Chutney and baby herbs £10

#### **Pewsey Vale Eden Valley Riesling**

A rich and intensely flavoured wine with fruit aromas

# Chef's Menu

## Main Courses

### **Risotto**

Smoked Tomato and Thai Basil Risotto with roasted Ceps and sun-blushed tomatoes

£13

### **Redbank Sunday Morning Pinot Gris**

A mouth watering acidity with subtle citrus and pear fruit flavours

### **Roast Best End of lamb**

With Persian spices, with spiced lamb samosa and puy lentils

£14

### **Yalumba Hand Picked Shiraz & Viognier**

Distinctive cherry and touches of liquorice and black fruits

### **Wild Seabass**

Pan fried wild Seabass served with a butter bean puree, roasted garlic marinated ratte potatoes and a clear tomato butter sauce

£16

### **Pewsey Vale Eden Valley Riesling**

A rich and intensely flavoured wine with fruit aromas

### **Scallops**

Seared scallops with confit pork belly served with Four Seasons lime chutney, baby herbs and a green salad

£16

### **Pewsey Vale Eden Valley Riesling**

A rich and intensely flavoured wine with fruit aromas

### **10oz Ribeye Steak**

10oz grilled ribeye steak with chips; Whitwell watercress and peppercorn sauce

£17

### **Yalumba FDR1a Cabernet Sauvignon & Shiraz**

Bursting with savoury fruit flavours of currants and plums

### **Goose**

Pan roasted breast served pink and a confit of duck leg, braised red cabbage, smoked cauliflower puree, pickled morelles and date sauce

£19

### **Running With Bulls, Tempranillo**

Rose petals and raspberries with subtle gravelly tannins

### **Fillet of beef**

Seared medallions of beef with a light truffle infused broth with English Asparagus, new potatoes, and Old English maroon Carrots

£24

### **Yalumba The Cigar, Coonawarra Cabernet Sauvignon**

Dark chocolate and high tones of cassis

### **Side Orders (all at £3 each)**

Vegetables of the day, Creamy Mash, Green Salad, Hand cut fries

£3

## Chef's Menu

### Puddings

#### **Praline Crème Brulee**

Praline crème brulee with caramel ice cream and coffee gel

£6

#### **Yalumba Hand Picked Botrytis Viognier**

Intense honeysuckle and fine white flowers

#### **Chef's Chocolate Trio**

Hazelnut and milk chocolate mousse with a warm chocolate brownie and white chocolate ice-cream

£6

#### **Yalumba Museum Reserve Muscat**

Rose petal, ginger and orange peel, with a hint of raisin fruit

#### **Rhubarb and Pear**

Whitwell rhubarb and ginger parfait with a pear sorbet and pear caramel

£6

#### **Yalumba Hand Picked Botrytis Viognier**

Intense honeysuckle and fine white flowers

#### **Caramelized Bramley Apple Tart Tatin**

With pistachio ice cream and smoked fudge

£6

#### **Yalumba Museum Reserve Muscat**

Rose petal, ginger and orange peel, with a hint of raisin fruit

#### **Cheese Board**

A selection of cheeses served with crisp bread and biscuits

£8.50

#### **Yalumba Museum Reserve Muscat**

Rose petal, ginger and orange peel, with a hint of raisin fruit