

# CERISE

Restaurant & Bar

## Wine of The Month

We carefully pick a red and white wine each month to partner our lunch menu. Since these wines are not normally available by the glass it is an excellent opportunity to try something different.

Bottle £17

½ Carafe £10

175ml Glass £5

### 2014, Picco del Sole Falanghina, IGT Beneventano

On its own is very refreshing and lovely. Match it with most vegetable pastas, pizzas and white fish. Cannonau is an indigenous speciality of Sardinia – and a specific clone of Grenache. It produces powerful, rustic wines with deep colour and body.

### 2012, Elki Sangiovese, Viña Falernia

Vibrant, juicy and supple Sangiovese from Chile's northern Elqui Valley that bursts with English summer red fruits.

*A discretionary service charge of ten percent will be added. All prices include VAT.*

## Seasonal Set Menu

### Starters

Cauliflower Soup, Truffle Oil

Chicken Liver Pâté, Onion Marmalade

White Crab Salad, Mango Purée, Sauce Vierge

### Main Course

Seared Pork Fillet, Braised Lentils, Baby Leeks, Madeira Jus

Pan-Seared Bream, Creamed Potato, Bok Choi, Courgette, Tomato Fondue

Beetroot and Butternut Squash Risotto, Goats Cheese

### Desserts

Milk Chocolate Mousse, Sesame Crisp, Coffee Jelly, Tahini Ice Cream

English Strawberry Panna Cotta, Hibiscus Marinated Strawberries, Mandarin Sorbet

Forbury Cheese Plate, Fig Chutney, Fruit and Nut Loaf

**Two Courses £18 per person**

**Three Courses £23 per person**

*Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the Restaurant team upon placing your order.*