

The Queens Arms Tasting Menu

Roasted beetroot and coconut soup

(Podere Montepulciano d'Abruzzo, Umani Ronchi, Abruzzo, Italy)

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## Rich and Poor

Marmite flat iron steak with English winter truffle

*(Spice Trader, Heartland, South Australia)*

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From the sea

Seared scallop with Kohlrabi and samphire

(Melodias Winemakers Selection Pinot Noir, Trapiche, Mendoza, Argentina)

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## Tarragon sorbet with Rapeseed snow

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From the shoot

Pan seared duck, confit fennel, poached rhubarb

(Carmenere, Vina Falernia, Elqui Valley, Chile)

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## Everyone's Favourite

chocolate mousse, homemade aéro, burnt white chocolate

*(Aleatico di Puglia, Francesco Candido, Puglia, Italy)*

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coffee and Petit Fours

Our kitchen team have created the luxury tasting menu for those who are looking for a unique dining experience. It gives you the opportunity to sample seven exceptional courses and is designed to be enjoyed by the entire table. The tasting menu is offered at a price of £75.00 per person.

For an extra £25.00 per person we have paired a selection of tasting wines, to complement each element of the menu.

All wines are served 100ml, dessert wines and sherries are 75ml.

Due to food being cooked to order, there may be a short wait during the busy periods.

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