

# The Clock Barn

24th May 2024

Brown Crab Gougères

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Andalusian Tomato Soup, Jamon & Olive Oil

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Wood-Roasted Red Mullet, Fennel Salad, Bisque Sauce

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Beef Short Rib, Beef Fat Potatoes, Asparagus & Salsa Verde

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Custard Tart

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Salted Chocolate Fudge

# Drinks

## Aperitifs

Cold Bath Brewing Co. Pale Ale	5	Negroni	6.5
Breton Dilettante Vouvray Brut	8.5/50	Raspberry Shrub	6.5

## White

Catarratto, Cielo Bianco IGP, Sicily, Italy, 2019 - 4.5/25  
Viognier, Pesquie 974, Ventoux, France, 2022 - 26  
Fiano, Laissez-Faire, Cherubino, Frankland River, Australia, 2020 - 33  
Chasselas, Ziereisen, Baden, Germany, 2018 - 36  
Muller-Thurgau, Evolution 23rd Edition, Sokol Blosser, Oregon, USA, NV - 38  
Riesling, Frolich Trocken, Schafer-Frolich, Nahe, Germany, 2020 - 42  
Chardonnay, Domaine Fontaine-Gagnard, Chassagne-Montrachet, Burgundy, France, 2018 - 80

## Orange

Malvazija, Piquentum, Croatia, 2019 - 38  
Moscato di Alessandria, SP68, Arianna Occhipinti, Sicily, Italy, 2020 - 45

## Red

Tempranillo, Gran Cerdo, Rioja, Spain, 2022 - 5/27  
Nero d'Avola, Cantina Marilina, Sicily, Italy, 2018 - 30  
Sangiovese-Pugnitello, Podere Gamba, San Ferdinando, Chianti, Italy, 2020 - 32  
Gamay, Cuvee des Gourmets, Verdier-Logel, Loire, France, 2020 - 33  
Cinsault-&co, Hochar, Chateau Musar, Bekaa Valley, Lebanon, 2017 - 36  
Cabernet Franc, Renaissance, La Niverdiere, Chinon, France, 2018 - 42  
Pinot Noir, Dom. David Moreau, "Cuvee S", Santenay, Burgundy, France, 2013 - 52

## Sweet

Monbazillac, Cuvee Abbaye, Domaine de l'Ancienne Cure, France, 2013 (37.5cl) - 8.5/26  
Sandeman Old Tawny Port - 5/42

## Post- (35ml)

Grappa di Bastano  
Poire Williams, Louis Roque  
Calvados Morin VSOP  
Chateau de Lacquy Armagnac, 3 Ans  
Maison Couprie Cognac VSOP

All 6.5