THE STACKPOLE INN

SEASONAL SUPPER CLUB

Snacks

Cheese and onion goujeres
Perl las and beer pickled onions
Beer and treacle bread, wild mushroom butter

Recommended wine for snacks/Starter
Marques de Vizhoja Albarino – Galicia, Spain £7.20 175ml glass
Complex and intense with aromas of aromatic herbs, pear and apple. The palate is presented with a sweet, fruity and smooth taste with well-balanced acidity and a long finish.

Starter

Venison carpaccio, roast squash, hazelnuts and parmesan

Fish

Fillet of plaice, lobster mousse, cauliflower, bisque sauce

Recommended wine for fish
Thorn-Clarke Eden Valley Riesling – Eden Valley, Australia £8.60 175ml glass
Expressive aromatics of lemons and limes with floral and spice notes. The palate shows intense grapefruit and minerality with driving structure, it is clean and crisp with delicate lemon sherbet on the finish.

Meat

Porcetta, cabbage and bacon, mash, mustard jus

Recommended wine for mains
Scott Base Terra Nova Pinot Noir – Marlborough, New Zealand £10.75 175ml glass
This succulent Pinot Noir has aromas of spice, currant and dark chocolate. A juicy cherry mouthfeel matches perfectly with the grippy bitterness of the dark cocoa.

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Dessert

Red wine poached pear, hot chocolate mousse, yoghurt ice cream

Recommended wine for dessert
Hétszölö Tokaj Late Harvest – Tokaj, Hungary £8 50ml glass
Based on Hárslevelű grape, this sweet wine is refreshingly crisp with notes of melon and elder-flower.

Tea/coffee and petit fours

Food allergies and intolerances

Please speak to our staff about the ingredients in your meal, when making your order
Please note – Any gluten free items are produced in a kitchen environment that uses gluten