THE LIBRARY

CANAPÉS
WILD MUSHROOM "MILLE FEUILLE" PARFAIT (GF)
PORK "SISIG" CROQUETTE (GF)

2024 Manoella Branco Wine & Soul Douro Portugal

HOMEMADE BREAD
DULCE DE LECHE SHOKUPAN, CAFÉ DE PARIS EDINBURGH BUTTER

DUO OF SCOTTISH QUAIL
CROWN PRINCE, ESPELETTE, DOUNESIDE PINE BEURRE BLANC

2024 Trousseau Bodega Miras Patagonia Argentina
2024 Domaine Trapet Riesling B.B.H.M. Alsace France | **Prestige Pairing · 125ml**

NORTH ATLANTIC HALIBUT
LEMONGRASS, GINGER, CHILLI, SAMBAL, XO, COCONUT SAUCE (GF)

2024 Groiss Ried In Der Schablau Gruner Veltliner Weinviertal Austria
2023 Danbury Ridge Chardonnay Crouch Valley Essex England | **Prestige Pairing · 175ml**

TULLYNESSLE VENISON
BOUDIN BLANC, BLACK GARLIC, CHANTERELLE, SAUCE FORESTIÈRE (GF)

2022 Klippe Kou Syrah Joostenberg Estate Paarl South Africa
2021 Crozes-Hermitage Domaine Aleofane Natacha Chave
Rhône valley France | **Prestige Pairing · 175ml**

BEIGNET
ANSTER, NASHI PEAR, QUINCE (V)

2022 Bernkasteler Badstube Riesling Kabinett Dr. H. Thanisch Mosel Germany

DOUNESIDE GARDEN CARROT
BEURRE NOISETTE DELICE, CARROT VEIL, WALNUT SOIL

2017 Rivesaltes Ambré Domaine Fontanel Roussillon France
2017 Royal Tokaji 6 Puttonyos Aszu Mad Hungary| **Prestige Pairing · 75ml**

CHEESEBOARD TO SHARE
(Optional, £21 per board for 2)

Tasting Menu £95 per person

Wine Pairing	**£65 per person**
Prestige Pairing	**£100 per person**
Non-Alcoholic Pairing	**£35 per person**

Please do let us know if you have any food allergens or special dietary needs.
We can provide a full allergen menu on request.

Service is not included. Gratuities are at your discretion and shared equally among the Douneside team. Thank you.

THE LIBRARY

CANAPÉS
WILD MUSHROOM "MILLE FEUILLE" PARFAIT (GF)
BUTTERNUT SQUASH TARTLET (GF AVAILABLE)

2024 Manoella Branco Wine & Soul Douro Portugal

HOMEMADE BREAD
DULCE DE LECHE SHOKUPAN, CAFÉ DE PARIS EDINBURGH BUTTER

SWEET POTATO
CROWN PRINCE, ESPELETTE, DOUNESIDE PINE BEURRE BLANC (GF)

2024 Trousseau Bodega Miras Patagonia Argentina
2024 Domaine Trapet Riesling B.B.H.M. Alsace France | **Prestige Pairing · 125ml**

CONFIT GARDEN CHARLOTTE
KAFFIR LIME, GINGER, CHILLI, LEMONGRASS VIN JEUN (GF)

2024 Groiss Ried In Der Schablau Gruner Veltliner Weinviertal Austria
2023 Danbury Ridge Chardonnay, Crouch Valley Essex England | **Prestige Pairing · 175ml**

MAITAKE
WILD MUSHROOMS, TRUFFLE, BLACK GARLIC, PARIS BROWN SAUCE (GF)

2022 Klippe Kou Syrah Joostenberg Estate Paarl South Africa
2021 Crozes-Hermitage Domaine Aleofane Natacha Chave
Rhône valley France | **Prestige Pairing · 175ml**

BEIGNET
ANSTER, NASHI PEAR, QUINCE

2022 Bernkasteler Badstube Riesling Kabinett Dr. H. Thanisch Mosel Germany

DOUNESIDE GARDEN CARROT
BEURRE NOISETTE DELICE, CARROT VEIL, WALNUT SOIL

2017 Rivesaltes Ambré Domaine Fontanel Roussillon France
2017 Royal Tokaji 6 Puttonyos Aszu Mad Hungary| **Prestige Pairing · 75ml**

CHEESEBOARD TO SHARE
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