



# THE BILDESTON CROWN

## Sparkling Wine Tasting Menu

Thursday 15<sup>th</sup> June

Maldon rock oyster

*Crémant d'Alsace 'Cuvée Julien Brut', Alsace, Dopff Au Moulin*

Tuna tataki, soy chilli dressing, daikon & coriander salad

*'Lia' Pet-Nat Rosado, Nivarius*

Suffolk pork & sage roulade, apple compote

*'Chalklands' Classic Cuvée Brut, Simpsons Wine Estate*

Vanilla confit salmon, horseradish cream, beetroot & caviar

*Champagne Duval-Leroy, Brut Réserve NV*

Southern fried poussin, smoked lobster mac 'n' cheese

*Franciacorta '61 Satèn' Brut, Guido Berlucchi*

Elderflower semi freddo mille feuille, strawberry compote, crème fraiche

*Champagne Duval-Leroy, Rosé 1er Cru Prestige NV*

*£120 per head*

Any allergens, please check with the manager on duty and the chef will advise. A discretionary service charge of 12.5% is added to tables of 6 and over. Where possible, we use produce from Nedging Hall Estate and beer from Mauldons brewery. Please speak to our staff to find out more