



# CRYSTALLUM

'A journey from the Scottish Highlands to South Africa'  
with wine-maker Peter-Allan Finlayson

## Argyll Sea Trout

cured in Korean spices - yuzu apple - yuzu gel  
Katy Rodgers Dairy crème fraiche

*'The Agnes' Chardonnay, Crystallum, Cape South Coast, South Africa 2023*



## Tranche of Turbot

"meuniere" style - sautéed Dores farm baby leek - Jerusalem artichoke  
stuffed Zita macaroni - brown butter - capers - lemon dressing

*'Elodie' Chenin Blanc, Gabriëlskloof, Coastal Region, South Africa 2023*



## Guinea Fowl Breast

stuffed with chestnut, garden sage and lemon -  
gratin of coffee-infused salsify - meat leg confit in duck fat

*'Peter Max' Pinot Noir, Crystallum, Cape South Coast, South Africa 2023*



## Cheese

Clava brie - malt loaf - pickled walnut - fruit chutney

*'Whole Bunch' Syrah, Gabriëlskloof, Cape South Coast, South Africa 2023*



4 COURSE MENU INCLUSIVE OF WINE PAIRING - £75

Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate.  
A discretionary service charge of 10% will be added to your bill.