

# TINWOOD

ESTATE

## SPRING MENU

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This is a sample menu and is subject to change\*\*

### BREAD, DIPS & OLIVES

FOCACCIA RED ONION CONFIT &  
SAGE (Ve)

WHIPPED GOATS' CHEESE (V)

SMOKED AUBERGINE CAVIAR (Ve)

ROMESCO (Ve)  
roasted tomato and pepper sauce

TZATZIKI (V)  
creamy cucumber yoghurt sauce

SUN-DRIED TOMATO PUREE (Ve)

OLIVES (Ve)

### BLANC DE BLANC

*suggested as a starter*

BRESAOLA  
the air-cured top side of beef

FINOCCHIONA  
fennel & black pepper salami

CHALK STREAM TROUT GRAVALAX  
cured with beetroot & gin served with  
horseradish cream & fennel pollen

FLAT MUSHROOMS CHARCOAL-  
GRILLED (Ve)  
marinated in white balsamic vinegar with  
marjoram & garlic confit

SALT ROASTED BEETROOTS (Ve)  
with horseradish crème fraîche & chives

CELERIAC & CHIVE REMOULADE (Ve)

### BRUT

*suggested as a main*

SALT-COD FISHCAKES  
with taramasalata

CROQUETAS  
with cured ham & Manchego cheese

FREE-RANGE PORK SAUSAGE MEAT  
with caramelised red onions in a seeded puff pastry  
roll & date dipping sauce

SPICED BEEF MEATBALLS  
with Manchego cheese & mint in tomato sugo

ARANCINI SAFFRON RICE BALLS (V)  
filled with smoked mozzarella cheese

CHICKPEA FRITTERS (Ve)  
scented with fennel seeds & parsley

HOT SMOKED BUTTERNUT SQUASH (V)  
with barrel and aged feta cheese, endive, roasted  
shallot & pumpkin seeds

GREEN BEANS (Ve)  
with shallots marinated in sweet cider vinegar &  
roasted piquillo pepper

HARISSA SPICED COUSCOUS (Ve)  
with sun-blushed tomatoes, grilled minted courgettes &  
toasted almonds

### ROSÉ

*suggested as a dessert*

SPICED BUTTERMILK PANNACOTTA  
with green apple compote

TIRAMISU, LADY SPONGE FINGERS (V)  
dipped in marsala spiked coffee, interlayered with a  
mascarpone zabaione

POACHED PEAR (Ve)  
in spiced vanilla syrup & served with nut brittle

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### CHEESE

#### BURWASH (V)

creamy semi-soft with rich floral notes washed rind & bouncy texture

#### MONTGOMERY

traditional 14-month cheddar, nutty & sweet with a rich crumbly texture

#### COLSTON BASSETT (V)

a perfectly smooth & creamy stilton with light blue veining

#### TINWOOD CHEESEBOARD FOR 2

our cheeses are served with crackers, Tinwood honey, green apple, and grapes.

### CAKES

#### CHOCOLATE & ALMOND BROWNIE

FLAPJACKS, GOLDEN SYRUP  
HAZELNUTS, CRANBERRIES &  
ALMONDS

#### CARROT CAKE

with butter frosting & walnuts

### COFFEE & TEA

AMERICANO

ESPRESSO

LATTE

CAPPUCCINO

FLAT WHITE

MACCHIATO

A VARIETY OF TEAS ARE AVAILABLE

### TINWOOD SPARKLING WINE

BLANC DE BLANC 2019

BRUT 2019

ROSÉ 2020

BLANC DE NOIR 2018

### MOCKTAILS

#### ELDERFLOWER SPRITZ

Pale in colour with a sparkling appeal, served with mint leaves and cucumber.

#### APPLETINI TONIC

Poured over frozen grapes with the glass laced with honey and sugar. A citrus zest continues to a green apple and lemon burst.

#### RASPBERRY & HIBISCUS FIZZ

Light berry pink in colour with a subtle fizz, the perfume of hibiscus tea on the nose presents a delightful aroma. Garnished with strawberry.

V Vegetarian

Ve Vegan