



PEAK EDGE HOTEL
RED LION RESTAURANT

WINE SERIES

Chapter 14: Iconoclasts: Redefining reputations in the Old World

With Matt Davison

MENU

Selection of Canapés

Traditional Method, Brut Nature, Domaine Hugo
Wiltshire, England

Spelt and Mustard Seed Sourdough

Truffled Black Garlic Butter

Hand-Dived Orkney Scallop

Sprout, Sultana, Hazelnut, Beurre Noisette

'Ronceray', Domaine Belargus
Anjou, Loire Valley, France

Halibut

Chestnut Purée, Leek Boulangère, Pickled Shimeji

Albilla Selección, Bodegas Y Viñedos Ponce
Manchuela, Castilla – La Mancha, Spain

Venison

Tartare, Crispy Egg Yolk, Comté, Tarragon Emulsion

Barolo 'Del Commune di La Morra', Trediberri
Piedmont, Italy

Blood Orange and Beetroot

Cardamom Sorbet

Dovedale Blue Cheesecake

Walton Lodge Pear and Honey, Walnut

Nectar, Samos
Samos, Greece

VEGETARIAN

Selection of Canapés

Traditional Method, Brut Nature, Domaine Hugo
Wiltshire, England

Spelt and Mustard Seed Sourdough

Truffled Black Garlic Butter

Celeriac

Sprout, Sultana, Hazelnut, Beurre Noisette

'Ronceray', Domaine Belargus
Anjou, Loire Valley, France

Hen of the Woods

Chestnut Purée, Leek Boulangère, Pickled Shimeji

Albilla Selección, Bodegas Y Viñedos Ponce
Manchuela, Castilla – La Mancha, Spain

Beetroot

Tartare, Crispy Egg Yolk, Comté, Tarragon Emulsion

Barolo 'Del Commune di La Morra', Trediberri
Piedmont, Italy

Blood Orange and Beetroot

Cardamom Sorbet

Dovedale Blue Cheesecake

Walton Lodge Pear and Honey, Walnut

Nectar, Samos
Samos, Greece

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.