



THE RAG

ARMY & NAVY CLUB

Three Course Menu with Wine Pairing £65

On Arrival

Army & Navy Club, NV, Champagne

Starter

Shellfish Bisque with Crab Turnover and Chilli Oil

Mosel Riesling, Kabinett, Germany 2016

Port Poached Pear with Goats Cheese Mousse and Candied Pecans (v)

Sancerre, Château de Fontaine-Audon, France 2018

Balsamic Glazed Beef Carpaccio with Chanterelles, Pickled Carrots and Raisin Mustard Dressing

Bourgogne Aligoté, Olivier Leflaive, France 2016 or Givry, Domaine Chanson, France 2016

Main course

Pan Seared Halibut with Macerated Fennel, Grapes & Toasted Hazelnuts

Bourgogne Aligoté, Olivier Leflaive, France 2016

Rack of Herdwick Lamb slow cooked shoulder, Carrot Puree and Crispy Kale

Crozes-Hermitage, Les Meyssoniers, France 2017

Open Lasagne of Wild Mushrooms, Celeriac and Baby Leeks with Truffle Cream (v)

Givry, Domaine Chanson, France 2016

Dessert

Warm Chocolate Fondant with Pistachio Ice Cream

Pedro Ximénez Triana

Stem Ginger Brulee with Plum Compote and Honey Madeleines

Garonnelles, Sauternes, France 2017