



THE RAG

ARMY & NAVY CLUB

Wine Pairing Menu

Starters

Chilled Haricot Bean Gazpacho

Piquillo Pepper Coulis and Goats Cheese Croquette (V)

Carlomagno Fiano, Puglia, Italy 2019

Potted Smoked Ham Hock

Compressed Cucumber, Ratte Potato Crisps & Gherkin and Wholegrain Mustard Relish

Domaine Bousquet Black Rock, Mendoza, Argentina 2020

Portland Dressed Crab

Classically Garnished with Egg White, Yolk and Parsley

Chablis, Domaine Chanson, Burgundy, France 2018

Main Course

Steamed Halibut

Saffron Pickled Fennel, Charred Asparagus and Shallot and Caper Dressing

Sancerre, Château de Fontaine-Audon, Loire Valley, France 2020

Pancetta Wrapped Fillet of Veal

Pea Puree and Sage and Parmesan Polenta

Côtes du Rhône, Domain les Hautes Cances, Rhone Valley, France 2017

Cumin Spiced Cauliflower & Pearl Barley

Grilled Aubergine Coriander Oil & Tofu (Vegan)

Givry, Domaine Chanson, France 2017

Desserts

Almond Frangipane

Almond Milk Pannacotta and Citrus Cremuex

Iced Mango Parfait

Black Sesame Tuile and Mango Gel

Scotch Woodcock

Château Septy, Monbazillac, France 2014

As food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. Please speak to a member of staff for allergen advice