

ROCKSALT

FOLKESTONE

SIMPSONS WINE DINNER

£115 PER PERSON

14TH MAY 2024 6:45pm arrival for 7pm start

SPRING DEGUSTATION MENU

with each course accompanied by 100ml tasting wines

HOSTED BY HENRY RYMILL

Sales & Events Manager at Simpsons Wine Estate

Cured Folkestone Wild Bass
Citrus dressing, orange, bitter leaves
Chalklands Classic Cuvée NV

Herb & Mustard Marinated Beef
British truffle emulsion, aged parmesan, rocket
Derringstone Pinot Meunier 2022

Folkestone Crab
Whipped avocado, black garlic, fennel & dill salad, toasted sourdough
Railway Hill Rosé 2022

Catch Of The Day
Wild garlic hollandaise, coastal greens
Roman Road Chardonnay 2022

Owlay Farm's Lion's Mane Mushroom Steak
Frisée & chicory salad, mushroom consommé
Rabbit Hole Pinot Noir 2022

Baked Chaucer
Ale chutney, toasted brioche
White Cliffs Blanc de Blancs 2018

Guanaja Chocolate Mousse
Yuzu, blackberry sorbet
Canterbury Rose Sparkling Rosé 2020

Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses, although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

All prices include VAT | A discretionary gratuity of 12.5% will be added to your bill.