



The **BUXTED** *Inn*

Tasting Menu

Available every Friday & Saturday evening and at other times when pre-booked.

Goats' Cheese Fritter, roasted beetroot, gooseberry jam

San Abello Sauvignon Blanc, CHL, 2018

Seafood & Saffron Soup

Holzer Wagram Rose, AUS, 2018

Tomato Ravioli, almond & rocket pesto, celeriac remoulade

La Plan des Moines La Borde Cotes du Rhone, FRA, 2017

Duo of pheasant, fondant potato, blackberries, crispy carrot

Valdevesio Pinot Noir, CHL, 2017

Crème Brûlée, blueberry compote

Royal Tokaji Company Late Harvest, Tokaji, HUN 2015

Local Cheese Board, crackers, chutney

Warre's LBV, Douro, PRG, 2013

Coffee & Petit Fours

£45 per person without wine

£75 per person with matching wines