

# Chapel Down Wine Lunch

2 Jersey oysters  
*Roast 'Chapter Two' 2010*

Seared squid and chargrilled octopus  
with broad beans, preserved lemon and romesco  
*Unoaked Chardonnay 2013*

Verjuice-cured monkfish with grapes, raddish and basil  
*Kit's Coty Chardonnay 2014*

Pork belly with mashed potato and Bramley apple sauce  
*Roast Bacchus Reserve 2015*

Bramley apple and Yorkshire rhubarb crumble  
with almonds and English vanilla custard  
*Brut Rosé NV*

Sussex Mayfield and Oxford Blue with ploughman's pickle  
*English Rosé 2015*

Tea or coffee

*Be sure to inform your server if you have any allergies*