

## CHAMPAGNE

Pannier Champagne/ France

Supple with a round body, mature aromas of the fully ripened fruit notes of honey, and vanilla.

**Glass Bottle**

**95**

## PROCESSO

Colle del Principe D-OC/Italy Prosecco

Fresh and fruity with lots of fruity flavour and lively bubbles.

**12.50 39**

## ROSE

Sierra Salinas Rose

Fresh, fruit and balanced, smooth and with a long finish, a note of strawberries and fresh cream

**9.50 36**

## WHITE

Domaine La Prada Chardonnay / France / **Non Alcoholic**

Hints of Apples, pears, melon, chamomile and lime zing at the end (4)

**Glass Bottle**

**7.50 28**

Camino Del Rey Reserva Sauv Blanc / Chili

Light & refreshing with mouth watering tropical and citrus fruit flavours (4)

**7.50 28**

Colli Euganei Fossili Pinot Grigio / Italy

Dry, but well balanced with a good intense flavour.(4)

**9 34**

Supera Verdicchio di Matelica Docg / Italy

Salty, fresh, austere wine with tastes of citrus fruit, abundant aromatic herb aromas, and a dry and almondy finish (4)

**46.50**

Roquende Reserve Chardonnay / France

Hints of tropical, pineapple, apricot & guava haunt the nose (4)

**47**

Domaine Roy Chablis / France

Crisp and clean Chablis with Kimmerridgeon minerality overlaying notes of lemon, lime, apple, grapefruit and smoke (4)

**68**

## RED

Domaine La Prada Merlot & Shiraz / Germany / **Non Alcoholic**

An organic wine with a fruity taste and a hint of plums, blueberries, herbs & caramel (4)

**Glass Bottle**

**7.50 28**

Camino Del Rey Reserva Cabernet Sauv / Chile

Easy drinking in style and packed full of red fruit and sweet spice flavours (4)

**7.50 28**

Santa Ana Malbec / Argentina

Intense aromas of plums and cherries, well balanced in the mouth, with a soft and nice finish (4)

**8.50 32.50**

Vina Equia Crianza / Spain

Full, elegant and well balanced, leaving a very pleasant, fresh sensation in the finish. Notes of cherries, mature oak and hints of liquorice (4)

**36**

Les Jamesses Merlot / France

Complex, rich aromas of crushed black fruits and spices. Round and long lasting with mature tannins in the finish (4)

**37**

La Mascato Cabernet Franc / Argentina

Intensely concentrated aromas evoking cassia, blackcurrants and sweet spices such as black pepper & clove (4)

**53**

San Antonio Valpolicella

Fresh and soft, fragrant and savory with moderate tannins. Aromas of cherry and red fruits, flowers and spices (4)

**54**

Maison Champy Bourgogne Rouge / France

Fresh on the palate & supple. A lively and structured wine, with tannins that are present but coated. Notes of small black fruit and vanilla (4)

**68**

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FORCHETTA  
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## STARTERS

Mint Pea Veloute 63 Degree Egg, Watercress, Lemon Oil Contains Allergens: 2, 6, 12	€10
Smoked Salmon Ballotine Seaweed, Kimizu Sabayon, Apple Yuzu, Dill Emulsion Contains Allergens: 4, 6, 7, 9	€12
Roast Pigeon Breast Beetroot puree, Pickled Beetroot, Blackberries, Pigeon Jus Contains Allergens: 2, 4, 7	€13
Vol -Au Vent (Patty Case) Comte Cheese, Crispy Shallot, Caramelised Onions Contains Allergens: 1, 2, 6, 10,	€11

## MAIN COURSE

Pan Fried Cod Cockles, Caramelised Cauliflower Puree, Leek, Grapes, Mirin Beurre Blanc Contains Allergens: 2, 3, 9, 10	€28
Barbary Duck A L'orange Candied Kumquat, Chicory, Sweet Potato Puree, Fennel Pistachio & Duck Jus Contains Allergens: 2, 4, 5, 5g, 11, 12	€26
Angus Beef Fillet (6oz ) Rosscoff Onion, Maitaki Mushroom, Baby Carrot, Butternut Squash Puree & Miso Bearnaise Sauce Contains Allergens: 2, 4, 6, 10a, 12	€37
Hand Rolled Gnocchi Wild Garlic Pesto, Spinach, Confit Tomato Contains Allergens: 2, 4, 5c, 9, 10	€22

## SIDES

French Fries	€5.00	Tenderstem Broccoli (served with Dukka Spices Nut Contains Allergens: 1, 2, 5a, 5b, 5c, 5g, 5h, 8, 10	€6.00
Baby Potatoes (With Seaweed Butter) Contains Allergens: 1, 2, 5	€6.00		

1. Peanuts 2. Milk 3. Shellfish 4. Sulphites 5. Nuts 5a. Almonds 5b. Walnuts 5c. Pine Nut 5d. Cashew 5e. Brazil Nut 5f. Coconut 5g. Pistachio 5h. Hazelnuts 5i. Pecans 5j. Macadamia Nuts 6. Eggs 7. Soy 8. Sesame 9. Fish 10. Gluten 10a. Wheat 10b. Oats 10c. Barley 10d. Rye 11. Mustard 12. Celery 13. Molluscs 14. Lupin

Service Charge of 12.5% is applicable on tables of 6 or more

## DESSERTS

Mango Mille-feuille Hazelnut, Pistachio, Passion fruit Contains Allergens: 2, 4, 5, 5f, 5g, 6, 10	€10
66% Dark Chocolate Cremeux Coconut Meringue, Chocolate Sauce, Cacao Tuile Contains Allergens: 2, 6, 10	€10
Homemade Cheese Cake Rhubarb Compote, Raspberries, Rhubarb Consomme Contains Allergens: 2, 4, 5, 6, 10a,	€10
Forchetta Cheese Selections Selection of European cheese, fresh grapes, plum & fig chutney's, Miller Damsel crackers	€14
Please see server for today's selection of cheese Contains: 2, 6, 7, 10a, MC5, 8	

## COCKTAILS

Passion Fruit Martini Absolute vodka, passion fruit puree, lime juice, sugar syrup Contains Allergens: 7	€14
Raspberry Bramble Bombay Gin, Chambord, lime juice, sugar syrup ,soda water	€13
Mojito Havana Club 3 year old rum, lime juice, soda water, sugar syrup, fresh mint	€13
Amaretto Sour Disaronno Amaretto, lime juice, sugar syrup, egg white Contains Allergens: 7	€13
Espresso Martini Absolute Vodka, Espresso, Kahlua, sugar syrup	€13

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