

SYMINGTON ESTATE WINE DINNER

THURSDAY 7TH JULY 2022

Graham's No.5 White Port and Tonic

On Arrival

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Orkney Scallops

gooseberry, fermented honey, jasmine

2020 Quinta da Fonte Souto White, Alentejo

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Beef Short Rib

beetroot, rose, summer preserves

2018 Quinta do Vesuvio Pombal do Vesuvio, Douro

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Barbecued Monkfish

smoked pine, turnips, black bean

2017 Quinta da Fonte Souto Red, Alentejo

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Salt Marsh Lamb

aubergine, ewe's milk, cep

2018 Quinta da Fonte Souto Vinha do Souto, Alentejo and

2018 Chryseia Prats and Symington, Douro

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Black Forest Tartlet

cherry, manjari, vanilla

1994 Graham's Single Harvest Colheita

£155 PER PERSON

Including menu, wine, water, tea / coffee and service

Bookings available online - by phone - 0121 643 3745

or email - info@adamsrestaurant.co.uk.

£50 non-refundable deposit payable at time of booking.

Menu and wines subject to change.

please make us aware of any allergies / dietary requirements.

ADAMS

SYMINGTON
Family Estates