## FIN & GRAPE

F&G at Home: 18th/19th & 25th/26th May

Menu - £70 (intended for 2 people to share)

1 Salt cod mousse, herb oil, grilled sourdough
1 Isle of Wight tomatoes, Drumturk goats curd, olive, fennel salame
1 pickled mackerel, cucumber, rhubarb, radish, tarragon

2 cod fillet, Scottish asparagus, chickpeas, spinach, wild garlic

2 Scottish strawberries, creme fraiche, sorrel, meringue

### **Optional extras**

Cured meats & pickles £10  $^{1\!\!/}_{2}$  kg Grilled Scottish langoustines, wild garlic butter, lemon £30 Cheese selection, quince, crackers, grapes £10

# Recommended wines Sparkling

NV Lambrusco Sorbara/Salamino, Biancospino, Fangareggi, Emilia I.G.P £28

#### White

2022 Grüner Veltliner, Messwein, Stift Göttweig, Krems  $\pounds$ 16 2020 Aligoté, Les Trois, Maison Chanzy, Bouzeron, Côte Chalonnaise, Burgundy  $\pounds$ 26

#### Red

2022 Grenache/Carignan, Cicada, Domaine Chante Cigale, Southern Rhone £14 2021 Touriga Nacional, Red Reserve, Alice Vieira de Sousa, Douro £19

Please read page below for ordering & collection details

## FIN & GRAPE

### Weekly collection days & times

Saturday 3pm-5pm Sunday 11am - 12am

Orders in advance by email to info@finandgrape.com

When you email your order, please also provide a telephone number, your preferred pick up day and any dietary requirements or allergies you may have.

All food should be consumed within 2 days of collection although, to enjoy it at its best, we recommend that it is eaten on the day of collection.

Unfortunately we do not have a dairy free, vegetarian or vegan at home menu available at this time.

Closing date for orders and pre-payment is Wednesday prior to collection weekend

Payment can be made by phone, in person at the restaurant, or if you would prefer to pay by bank transfer, please ask us for account details.

Cooking instructions will be printed and provided with each order All orders are for collection only.

Unfortunately we do not offer a delivery service