

TASTE

ROAST TARBERT LANDED SCALLOP

Celeriac, apple, pork terrine

———— GAVI SALLUVII DOCG | CASTELLARI BERGAGLIO, ITALY

SMOKED WOOD PIGEON

British asparagus, pea pannacotta

———— MALBEC | MONTAÑÉS, ARGENTINA

ISLE OF GIGHA HALIBUT

Broccoli, hazelnuts, mussels

———— ALBARIÑO | LAN SANTIAGO RUIZ, SPAIN

LOIN AND SHOULDER OF SCOTCH LAMB

Wild garlic, roasted onions

———— CÔTES DU RHÔNE ROUGE | PARCELLES 38 QUIOT, FRANCE

LEMON AND GINGER CRÈME BRÛLÉE

Forced rhubarb

———— LATE HARVEST SAUVIGNON BLANC | SANTA EMA, CHILE

FRIDAY 26TH APRIL

MARINA RESTAURANT | 6PM

5 COURSES WITH PAIRED WINE | £70 PP

5 COURSES | £45 PP

BOOK NOW TO SECURE YOUR SEAT | EMAIL EVENTS@PORTAVADIE.COM