



Thursday 14th March

GC Lurton 5 courses wine dinner

Crispy potato & Jerusalem artichoke terrine.
Artichoke puree & crisps, parmesan & truffle

Coates and Seely, Hampshire- Brut or rose

Red wine & juniper cured Sea Bream ceviche,

Toasted hazelnuts, pickled chilli, & grapes

Château Haut-Bages Liberal - 5th Growth Pauillac La Chapelle 2016

Salt baked saddle of West Woodhay lamb,

roast salsify, baby potatoes, sprouting broccoli, crispy onions, lamb sauce & wild garlic

Château Durfort Vivens - 2nd Growth Margaux 2010

Château Haut-Bages Liberal 5th Growth Pauillac 2015

Garden rhubarb & ginger pannacotta

Caramelised white chocolate, rhubarb sorbet, ginger parkin

The Newt, Somerset- Iced Cyder

Baron bigod (Brie-de-Meaux) style cheese

Spiced pear chutney, oatcakes

Château Durfort Vivens - 2nd Growth Margaux Les Plantes 2019

Menu - £80 per person

To Book: enquiries@thejackrussellinn.com or call 01264 737315