

# FIN & GRAPE

**F&G at Home: 4th & 5th/11th & 12th May**

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

1 Salt cod mousse, herb oil, grilled sourdough  
1 roasted carrots, olive, salame finocchiona, salsa verde  
1 cured sea trout, celeriac, blood orange, sichuan pepper

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

2 Yorkshire rhubarb, mascarpone, Pedro Ximénez, oats

## **Optional extras**

Cured meats & pickles £10

½ kg Grilled Scottish langoustines, gochujang butter, lime £30

Cheese selection, quince, crackers, grapes £10

## **Recommended wines**

### **Sparkling**

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

### **White**

2022 Loureiro/Alvarinho, Chapeleiro, Carlos Gabriel Fernandes, Avesadas £19

2020 Aligoté, Les Trois, Maison Chanzy, Bouzeron, Côte Chalonnaise, Burgundy £26

### **Red**

2021 Pinot Noir, Beau-Charmois, Pays d'Oc, Languedoc £16

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](mailto: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