



28th May 2019  
4 courses & 4 Wines Tasting 49.50pp

Plymouth Gin & Timut Pepper Cured Trout

**Estate Pinot Gris 2017**

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Cuttlefish, Saffron Fregola & Charred Tomatoes

**Dart Valley Reserve 2017**

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Grilled Pork Loin, Dartmouth Relish & Fondant New Potato

**Estate Pinot Noir 2017**

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Marinated Strawberries, Rhubarb Sorbet, Devon Cream & Scone

**Whole Berry Rose 2017**

If you have an allergy or food intolerance, please inform your waiter.

*A discretionary 13,5% Service Charge will be added to your bill.*

*Prices include VAT.*

Please note that due to the popularity of our event, you may be required to release your table after one and a half hours.

Credit card details are required to secure your reservation.

OFF SALES PRICES\*

Estate Pinot Gris 2017 @ £ 22

Dart Valley Reserve 2017 @ £ 16

Estate Pinot Noir 2017 @ £ 22

Whole Berry Rose 2017 @ £

*\* Enjoy 20% off any purchase of 6 bottles or more*

**Our next Wine dinner will be on Tuesday 25th of June**



PULENTA  
E S T A T E

**ARGENTINA**

Please ask a member of staff to reserve your table