



## The Bathwick Boatman Riverside Restaurant

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**Thursday 1<sup>st</sup> February 2018 at 7.30pm**

### Menu

£42 per head

#### *Home smoked cod, smoked salmon & shallot oil canapés*

#### Aperitivo

*Silver Myn Cabernet Franc Rosé, Banghoek 2017 Stellenbosch*

*A Cabernet Franc Rosé from the slopes of Stellenbosch's Simonsberg Mountain. Pale salmon pink in colour with crunchy cherry fruit. Good weight in the mouth with a pleasant dry finish.*

#### Starter

*Onion parmesan & truffle butter*

#### Wine

*Altopiano Trebbiano d'Abruzzo 2016 Italy*

*A zingy fresh Trebbiano from sun-drenched slopes in Abruzzo. Vibrant citrus flavours, good weight and a fresh clean finish.*

#### Fish

*Crispy skin turbot, apple sauce*

#### Wine

*Manzanos Rioja Tempranillo Blanco 2016*

*A fresh and stylish white Rioja, unusually produced from white Tempranillo grapes. Blossom aromas, flavours of peaches and apricots with lovely weight and length.*

#### Meat

*Pressed confit pork belly, spinach & chickpeas*

#### Wine

*Los Haroldos Roble Bonarda 2015 Mendoza, Argentina*

*Originating in Italy, Bonarda thrives in the high altitude Andes vineyards of Mendoza. Pure blackcurrant and blueberry fruit with a hint of liquorice. Elegant and intriguing with fine tannins on the finish.*

#### Dessert

*Pear poached in red wine, licquorice treacle, vanilla ice cream*

#### Wine

*Perdeberg Natural Sweet Chenin Blanc 2014 South Africa (37.5cl)*

*A selected block of old vine Chenin Blanc is left to over ripen giving a natural sweet wine with flavours of marmalade, figs and honey. A real treat from South Africa's most awarded winery.*

#### Coffee