

HARBOUR

ST IVES

Wine Tasting & Dinner *with Knightor Winery*



SATURDAY 8TH JUNE • 6.30PM

On the Menu

Tiger Prawn

Charred pepper, pickled fennel and a smoked paprika lemon dressing

Wine Pairing: Knightor Bacchus 2022 125ml

Smoked Duck with Candid Walnuts

Chicory, glazed figs, goats cheese curd and cherry balsamic reduction

Wine Pairing: Knightor Pinot Noir Precoce 2022 125ml

Roast Monkfish

Spinach, parma ham, Tenderstem®, Parmesan mash and a tarragon cream sauce

Wine Pairing: Knightor Chardonnay 2021 125ml

30-day Aged Cornish Beef Rump

Slowed-cooked in beef jus, cloves, nutmeg and juniper berries with fondant potatoes

Wine Pairing: Knightor Merlot Cabernet-Sauvignon 2021 125ml

Dark Chocolate Vanilla Mousse

Apricot bon bon and pistachio ice cream

Wine Pairing: Knightor White Vermouth 50ml
