

Food & Wine Pairing Menu

(Without Wine £45 With Wine £75)



The Print House introduces their first Food & Wine Pairing Menu
Accompanied by an introduction and discussion between courses on selected wines
from our Wine Specialist Ed Brewer

Amuse Bouche

2019 Chapel Down Sparkling Vintage Brut Reserve, Tenterden

Trio of Appetisers £9

Garlic Butter Bean Hummus on Roasted Chanterelle Carrots & Melon Jam,
Marinated Mushrooms, Chive, Tarragon on Rye Bread
Truffle and Kent Camembert Brioche Toastie

2022 Bourgogne Pinot Noir 'Les Ursuline' Jean Clude Boisset Burgandy France

Mains £30

Beef Fillet with Confit Shallots & Green peppercorn Sauce, Pink Fir Potatoes, Courgettes &
Carrot Ribbons

2017 "The Beacon" Swartland Shiraz Fairview South Africa

Cobnut-Crusted Brill with Sautéed Mushrooms, Potato Pavee & Jerusalem Artichoke puree

2021 Clarkesburg Chenin Blanc/ Viognier Pine Ridge California USA

Roasted Cauliflower Steak with Olive Pistou & Ceps

2021 Beaujolais Villages, Dominique Morel, France

Dessert Platter £8

Pannacota with Plum Confit, Blackberry Cheesecake, Apple Sorbet

Sauternes Chateau Delmond Bordeaux 2018

Cheese Board (extra £12)

Four Local Kent & Sussex Cheeseboard with Biscuits, Walnuts & Figs

Grahams Tawny 18yr old Port

or

2020 Bourgogne Hautes Cotes de Nuits La Croix Domaine Monegard Mugneret, Burgandy France

The Print House would like to thank our local suppliers for their produce: Angley Farms, Canterbury Cheese, Catt & Sons, Chapel Down Wines, Cranbrook Fishmonger, High Weald Cheese, Hinxden Farm, Kentish Cobnuts, Morghew Estates, Park Farm

