

HOPE COVE HOUSE

SAMPLE DINNER MENU



A short menu with three or four starters – charcuterie from Elliott & Alison at The Ham & Cheese Company, crispy devilled prawns, leeks vinaigrette, cod's roe with a soft boiled egg and watercress, clams with white wine, chilli & garlic.

Three or four main courses – Lemon sole with beurre noisette, onglet & peppercorn sauce, pork chop, borlotti beans & salsa verde, spring risotto, crab linguine, brill with chips and tartar sauce. There will always be vegan and vegetarian options.

Winemakers – Germain Moss Landron Puzelat Courtois Lapierre Foillard Senat Plageolles Bonnard Michon Villemade Bonhomme Garnier Dard & Ribo Buisson Bzikot Cazottes Barral Foulards Rouge Souhaut Houillon Occhipinti Duchene Azam Hauvette Breton Saumon Maupertuis Binner Frick Moor Prieur Roche Derain Metras Ganevat Valette Berrux Hidalgo Massa Vechia Paradiso di Manfredi Poderie le Boncie La Stoppa COS Vino di Anna Arndorfer Tscheppe Beck – a bottle of house red is £23

Breweries – Our friends at Camden Town Brewery Burning Sky Tiny Rebel Big Drop Dark Revolution Wiper & True Wild Beer The Kernel Pressure Drop Magic Rock Cloudwater Good Chemistry BBNo Beavertown Salcombe Augustiner Brau.....

