

# the crafty vintner

Seasons

## Seasonal Cocktail

**Apple Butter Old-Fashioned** 12  
Makers Mark Bourbon, orange bitters,  
apple butter, cinnamon & rosemary

## Seasonal Tasting Menu

**Goats Cheese Panna Cotta**  
Beetroot, candied walnuts, crisp bread

*Emma Marris, Sauvignon Blanc, New Zealand*



**Seared Scallops**  
Smoked Celeriac, apple, hazelnut

*Bogle Family Vineyards Chardonnay, California, USA*



**Mushroom Parfait**  
Wild mushrooms, black truffle oil, crispy leeks  
*Domaine Regnard Mercurey, Bourgogne, France*



**Confit Duck Leg**  
White bean & Toulouse sausage cassoulet  
*Poggio Civetta, Chianti Classico, Vendemmia, Italy*



**Cheese**  
Cashel Blue, Gubbeen, seasonal chutney, biscuits  
*Sichel Sauternes, France*

5 Course £40  
Wine Pairing £25

### Local Suppliers:

Fish: Keenan Seafood / Vegetables: Eglantine Farm / Dairy: Drayne's Farm



PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS