

Wine Evening Menu



FOOD ALLERGIES AND INTOLERANCES

When ordering, please speak to a member of staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment, or the ingredients used. We offer gluten sensitive options but do not operate in a fully gluten – free kitchen.

Thank you for dining with us
at The Piano Bar Restaurant

Welcome

On behalf of the management and staff, we would like to welcome you to our Piano Bar Restaurant. At Hastings Hotels we are passionate about food and believe that eating is one of life's greatest pleasures. We have embraced the use of carefully selected local and seasonal quality foods, and under the supervision of our Executive Head Chef, Kyle Greer, have created inspiring culinary delights for you to savour.

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MENU

Canapés on Arrival

Roast Halibut

Served with Salt Baked Celeriac, Walnut and Black Truffle

Seared Wood Pigeon

Served with Chestnut and Quince

Venison Pickled Wild Mushroom

Served with Artichoke

Dark Chocolate Pavé

Served with Clementine Sorbet

Kearney Blue Cheese

Served with Waggle-Dance Honey

Matcha & Pistachio Macarons

WINE PAIRING

Oliver Zeter Sauvignon Blanc
Brut 2021 *Pflaz, Germany*

Oliver Zeter Sauvignon Blanc
Fumé 2021 *Pflaz, Germany*

Oliver Zeter Pinot Noir
Reserve 2020 *Pflaz, Germany*

Oliver Zeter
'Z' 2015 *Pflaz, Germany*

Oliver Zeter 'Sweetheart' Sauvignon
Blanc 2022 *Pflaz, Germany*

Oliver Zeter 'Goldscatz'
Troockenbeerenauslese N.V. *Pflaz, Germany*

Coffee/Tea