

# Autumnal Tasting Menu with Chef Mark Evans

Thursday 3 November, 7pm  
Spike Café

## **Fire broth**

Three colour aromatic broth with sweet potato, aduki bean, red onion saffron and harissa, served with homemade flat bread

*Paired with Molino Loco Macabeo, Yecla 2009/10*

## **Warm salad of hickory-smoked crispy squash**

Russian red kale, lime and tahini dressing

*Paired with Mas de Vignerons Rouge, Pays de Vaucluse 2009*

## **November Catherine wheel**

A light roulade of carrot, crown prince pumpkin, chilli and smoked ricotta, served with ginger pickled pear

*Paired with False Bay Chenin Blanc Western Cape 2010*

## **Bloody Mary ravioli**

Cheddar and pumpkin seed ravioli with tomato, chilli, vodka and cranberry dressing

*Paired with Dao Sul Cortello, Lisbon 2009*

## **Quince sorbet in almond tuille**

## **Pumpkin, pecan and white chocolate torte**

Served with mascarpone and hot chocolate sauce

## **A selection of explosive sweet treats**

Including Moroccan spiced fudge, luxury nougat, blood orange jellies, and pressed white chocolate and chilli

£23.95 per head, or £33.95 with wine pairings.

To book please call 0117 954 4035.

*Vegan options are offered for each dish where appropriate and gluten-free options where possible. Please call ahead for dietary requirements.*

*The above wines are also available to purchase as bottles. Other alcoholic and soft drinks are also available to purchase.*

# Spike Island