



ThePortForum at The Boot & Flogger on Tuesday 5th June 2018



From Julian Wiseman, +44 7768 95 0123

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Tuesday 5th June 2018.

Who	Starter	Main	Savoury Pudding Cheese
1 Tony	Cornish crab salad	Medium-rare rib-eye steak (240g aged for 28 days) with skinny chips + Green beans with shallots	
2 Mike	Cornish crab salad	Rare rib-eye steak (240g aged for 28 days) with skinny chips + Fried egg + Green beans with shallots	
3 Charles	Truffle Mac & Cheese	Black-and-blue rib-eye steak (240g aged for 28 days) with skinny chips + Green beans with shallots	
4 Ian			
5 Dave	<i>Gluten-Free please — Coeliac Disease</i> Oak smoked salmon with beetroot, orange and horseradish	<i>Gluten-Free please — Coeliac Disease</i> Rare rib-eye steak (240g aged for 28 days) with skinny chips if available else hand cut + Green beans with shallots	
6 Alex		Special order bone in rib-eye (medium rare) + a side of fried shallots, bone marrow gravy and triple cooked fat chips	
7 Tom	Duck liver pâté	Medium-rare rib-eye steak (240g aged for 28 days) with skinny chips + Peppercorn sauce	
8 Phil	Welsh rarebit	Black-and-blue rib-eye steak (240g aged for 28 days) with skinny chips + Béarnaise sauce + Green beans with shallots	
9 Julian	Duck liver pâté	Gammon with everything (fries skinny, please) + Green beans with shallots	
10'Dia			
11 Christopher	Cornish crab salad	Medium-rare rib-eye steak (240g aged for 28 days) with skinny chips + Green beans with shallots	
12 Caprica	Truffle Mac & Cheese	Black-and-blue rib-eye steak (240g aged for 28 days) with skinny chips + Béarnaise sauce + market salad	
Everybody	General request: we all prefer skinny fries to hand-cut chips. If a team substitution is possible, skinny fries please. Lots of water please. No ice, no lemon, but please, lots of water.		

(At some Davy's locations steaks can be over-enthusiastically warmed. Please, Blue means definitely wipe the cow's bottom before bringing it. Rare does mean that it needs removing from the fridge a few hours before. Please, under-cooked. And "black-&-blue" means blue centre, burnt outside. Thank you.)