



ThePortForum at The Boot & Flogger on Tuesday 3rd July 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 3rd July 2018.

Who	Starter	Main	Savoury Pudding Cheese
1 Simon P.	Cornish crab salad with ciabatta toasts	Medium-rare rib-eye steak (240g aged for 28 days) with hand-cut chips + Green beans with shallots	
2 Mike	Cornish crab salad with ciabatta toasts	Rare rib-eye steak (240g aged for 28 days) with hand-cut chips and a fried egg + Green beans with shallots	
3 Alex	—	Special order bone in rib-eye steak (medium rare) with skinny chips + Green beans with shallots	
4 Christopher	Cornish crab salad with ciabatta toasts	Medium-rare rib-eye steak (240g aged for 28 days) + Green beans with shallots	
5 Rebecca	Cornish crab salad with ciabatta toasts	Medium-rare rib-eye steak (240g aged for 28 days) + Green beans with shallots	
6 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	
7 Tom	Duck liver paté	Medium-rare rib-eye steak + Peppercorn sauce + Green beans with shallots + Chips, either fat or skinny, but not triple-cooked	
Everybody	General request: most of 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.)