

# FORE

HERTFORD HOUSE

## FORE WINE DINNER

Schup Winemaker Dinner  
Thermenregion, Austria

Roter Veltliner, Roter Veltliner, Thermenregion, Austria, 2024

Milk Bread, Wild Garlic Butter  
Chardonnay, Chardonnay, Thermenregion, Austria, 2022

Sugo Finto Gnocchi  
Riesling, Riesling, Thermenregion, Austria, 2020

Scallop, Bacon Hollandaise  
Rotgipfler, Rotgipfler, Thermenregion, Austria, 2016

Braised Lamb Shoulder, Mash, Salsa Verde  
Eichkogel, Merlot/ Syrah / Cabernet Sauvignon, Zweigelt, Thermenregion, Austria,  
2015

Tickler Cheddar, Caramelised Apple  
Pinot Noir, Pinot Noir, Thermenregion, Austria, 2017

Lemon Meringue Tart  
Rotgipfler TBA, Thermenregion, Austria, Rotgipfler, 2005

### FORE PHILOSOPHY

At Fore, we bring the spirit of Tewinbury farm into the heart of Hertford. Our dishes follow the seasons, using produce grown and raised on our land, alongside ingredients from trusted local makers who share our passion for quality and sustainability. Honest food, big flavour, thoughtfully sourced.

Should you have any allergens, food intolerances or dietary requirements, please inform your server. Allergen information available upon request.

(v) Vegetarian | (vg) Vegan | (+o) option available. An optional 12.5% service charge will be added to your final bill.