

SET MENU

AND MATCHING WINES

2 courses at £21.00
3 courses at £25.00

Salad of spring baby vegetables, parmesan crisp (V)

Pinot Gris Innocent bystander, Yarra Valley, Australia '15 £6

Escabèche of tuna with crushed avocado, spring carrot purée Trinity herbs vinaigrette

Pinot Grigio « Bozen », Cantina Bolzano, Alto Adige, Italy '17 £8

Ham hock and rabbit terrine with foie gras, sweet mustard dressing, apricot and figs

Trinity Hill Pinot noir, Hawkes Bay, NZ '16 £8.5



Baked fillet of cod, ratatouille, black olive tapenade and salsa verde

Marsanne Louis Cheze, Collines Rhodaniennes IGP, France '16 £12

Spring pea and broad beans risotto, asparagus tempura and soft herbs (V)

Trinity Hill sauvignon blanc, Hawkes Bay, New Zealand '16 £7.5

Roast rump of Suffolk lamb with celeriac purée, salsify, wild mushroom and lemon thyme

Casa Ferreirinha "Vinha Grande", Douro Tinto, Portugal '16 £9



Red berries Pavlova with vanilla cream

2015 Château Delmond, Sauternes, France £8

Passion fruit cheesecake

2015 Riesling/chardonnay beerenauslese Umathum, Germany £11

Selection of French Farmhouse Cheeses Grapes and Celery

Graham's 10 Years Old Tawny Port £8

Food allergies and intolerance – before ordering please speak to our staff about your requirements.

