

STARTERS

SALMON

cured salmon, beetroot, fennel pollen & yuzu mayo
Rioja Blanco, Altos des Marques, Spain

TART

warm venison tart, peas and whisky dressing
L'or du Sud, Merlot Languedoc-Roussillon, France

MAINS

HAKE

pan fried hake, broad beans, Jerusalem artichokes
Unoaked Chardonnay, Stone Mason, Currency Creek, Australia

CHICKEN

Church Hill Farm supreme, pomme Anna, hen-of-the-woods
Sauvignon Blanc Misty Cove, New Zealand

DESSERTS

CLAFOUTIS

blueberry clafoutis, vanilla ice cream
Late Harvest Riesling, Apaltagua San Antonio, Chile

CHOCOLATE

white chocolate mousse, brown butter cake, cherry sorbet
Loupiac Château Pontac, Bordeaux France

CHEESES

(+£6 supplement / +12 as an extra course)
selection of 3 British cheeses

3 courses, flight of 2 glasses of wine (100ml each), water and coffee £43

Two courses 22 / three courses 28

*Please inform us before placing your order about any allergies, intolerances or sensitivities.
10% optional service charge will be added to your bill. VAT inclusive*

