

AUTUMN & HARVEST FEAST

APERITIF

2018 Preamble No 2, Hundred Hills, Oxford

STARTER

Pies with duck and pumpkin soup with spicy green adjika oil

2022 Ribolla Gialla Token, Friuli DOC, Italy

MAIN

Slow roasted hogget leg, celeriac purée and caramelised carrots

2021 Artuke Rioja, Spain

DESSERT

Spiced apple pie with raisins and walnuts

2021 Solaris Botrytis, Silesian, Bagieniec, Poland

3 courses set

£65

Wine paring

£30

Please let the team know about any allergies or intolerances.
Menu is subject to change & availability.

A discretionary 12,5% service charge is added to your bill and distributed
via revenue-approved tronc.

Table setting curated by Olga Bendikow,
founder of IZUM Antique store

