

# Specials Menu

Two course £26 ✕ Three course £35

## to Start

Garlic crevettes, mixed leaf salad, crusty bread

*Cloudy Bay Sauvignon Blanc, 2021, New Zealand £11.00/125ml*

Ham hock terrine, pea puree, curried crispy quail egg, candied beetroot

*Michael Caines Blanc de Blanc Champagne, France £17.50/125ml*

## to Follow

Sea bass fillets, roasted Scottish langoustines, crushed minted peas, confit potato,

lobster bisque

(£ 5 supplement)

*Gavi di Gavi 2021, La Giustiniana, Piedmont, Italy £8.75/125ml*

Poached and roasted Cornish chicken, crushed Jerusalem and hazelnut

artichokes, sautéed mushrooms, red wine and lemon jus

*Domaine des Cassagnoles Gros Manseng 2020, Côtes de Gascogne, France £6.75/125ml*

Pan fried red mullet, crayfish risotto, lobster and lemongrass emulsion

*Gavi di Gavi 2021, La Giustiniana, Piedmont, Italy £8.75/125ml*

## to Finish

Crunchie dark chocolate sphere, ruby chocolate ganache, freeze-dried raspberries,  
honeycomb ice cream

*Sandemans NV Tawny Port £7.50/100ml (Chilled)*

Strawberry mille feuille, yuzu curd, coconut meringue, compressed strawberries,  
elderflower sorbet

*Veuve Cliquot, NV Rose Champagne, France £18.50/125ml*