

STARTERS

Pumpkin and baked ricotta soup, rosemary croutons, basil cress (v)

Pinot Grigio, Hilltop '18 – Aszar – Nezmely, Hungary 5

Duck and cranberry terrine, plum and ginger chutney, rye bread

Rioja Reserva, Armentia y Madrazo '12 Rioja, Spain- 6

Salmon tartare, beetroot, pomme gaufrette (gf)

Sauvignon Viognier IGP, Grange des Roc's '18 Languedoc, France- 6

MAINS

Seared sea bream, confit fennel, potato dumpling, chives beurre blanc sauce

Riesling Kabinet Trocken, Weigut Famili Rauen '18 Mosel, Germany- 9.5

12 hour's braised short rib, garlic mash potato, roast baby carrots, parsley puree (gf)

Chateau Val Joanis 'Griottes' Syrah '15 Rhone Valley, France- 10

Pumpkin and chestnut spelt risotto, crispy wild rice, micro pea shoots (v, gf)

Cote de Provence, Chateau la Vivonne '18, France- 7.5

DESSERTS

Hazelnut and raspberry tart, lime mascarpone cream

Secret de Biac '12, Bordeaux, France- 10

Chocolate and coffee layered cake, crunchy caramel, vanilla cream

Leonor, Palo Cortado '12yr, Jerez, Spain- 8

Cornish brie, sundried tomato and red pepper chutney, crackers

Maury Grenat, Vin Doux Naturel Mas Mudigliza, Languedoc, France– 9.5

TWO COURSES 25.50

THREE COURSES 28.50

SIDES 4.5

Braised red cabbage

Buttered carrots

Roast potatoes

All glasses are 125ml, unless stated otherwise.

A discretionary 12.5% service charge will be added to your bill.

Please make us aware if you have a food allergy or intolerance.