

STARTERS

Pumpkin soup, crispy sage, pumpkin seeds (v)

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

Wild boar and foie gras terrine, quince chutney

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

Salmon tartare, beetroot, pomme gaufrette (gf)

Sauvignon Viognier IGP, Grange des Rocs '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

Short rib of beef, mash potatoes and carrots

Grand Vin De Chateau Ricaud '15 Bordeaux, France- 10

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

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

Layered chocolate cake, clementine, chestnut mousse

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

THREE COURSES 28

SIDES 4.5 EACH

Braised red cabbage, Buttered carrots, Roast potatoes Endive salad, roasted walnuts and honey dressing

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.