

2 course £45 3 Course £55

With Tasty Treats

STARTERS

Rabbit and Asturian black pudding terrine, sweet, pickled vegetables and prune gel

Markvart Kadarka 2018, Hungary – 125ml 7.20

Wild mushroom risotto, champagne and fresh black truffle

Loudenotte Chardonnay 2020, France – 125ml 5.25

Cornish scallops, cauliflower three ways, Trealy farm black pudding

*Aldwick Estate English Bacchus 2019,
Somerset, England – 125ml 6.50*

Crispy crab cannelloni, charred pineapple and red pepper gel

Broadbent Vinho Verde, NV, Portugal – 125ml 5.60

MAINS

Sea bass, red shrimp, mojo verde

Loudenotte Chardonnay 2020, France – 175ml 7.30

Venison loin, spiced pears, pickled parsnips and cavolo nero

Domaine des Tourelles Red, 2019, Lebanon – 175ml 9.75

**Monkfish, Merguez sausage, chickpeas, aubergine,
tagine sauce**

Le Grand Cros Provence GC Rose 2020, France – 175ml 9.50

Butternut fondant, potato gnocchi, saffron aioli and girolles

Marques del Valle Sauvignon Blanc 2018, Mexico – 175ml 6.35

**Roasted local partridge, confit partridge parcel,
butternut fondant, roast quince and chestnuts**

Cuvee Dissenay Pinot Noir 2020, France – 175ml 8.30

DESSERTS

Apple and blackberry crumble with calvados cream

Dobogó, 'Mylitta' Tokaji Noble Late Harvest- 70ml 9.40

Chocolate parfait, coffee mousse, nougatine and Tia Maria sabayon

Sauternes, Chateau Delmond, 2015, France 70ml 6.65

Poached plum, pistachio frangipane and nutmeg brulee

*Dobogo, Mylitta Tokaji Noble Late Harvest,
Hungary 70ml 9.40*

Upside down pear and cinnamon pudding, mascarpone ice cream

Sauternes, Chateau Delmond, 2015, France 70ml 6.65

British cheeses, membrillo, fudges crackers

*Godminster Gold Cheddar, Cornish Yarg, Tuxford and Tebbutt Stilton, Wigmore
Taylors 20-year-old tawny port 50ml 6.50*