

2 course £45 3 Course £55

STARTERS

Wye valley asparagus tart, asparagus spears, Godminster custard and fermented black garlic

Marques del Valle Sauvignon Blanc 2018, Mexico – 125ml 5.10

Pastrami of Scottish salmon, horseradish, dill and pickled cucumber

Loudenotte Chardonnay 2020, France – 125ml 5.95

Cornish scallops wrapped in pancetta, pea and mint

Woodchester English Bacchus 2020, England – 125ml 8.05

Confit rabbit and ham hock pressé, pickled cauliflower, soused carrot, silver skinned onion and prune

Markvart Kadarka 2020, Hungary – 125ml 7.20

MAINS

Roasted loin of lamb, salt baked beetroot and ruby chard

Domaine des Tourelles Red 2018, Lebanon – 175ml 9.25

Curried monkfish, dal lentil, granny smith apple and coconut foam

Gizella Estate Furmint x Harslevelu 2019, Hungary – 175ml 9.25

Cotsworld white chicken, with summer truffles, Roscoff onion, leek and wild mushroom risotto

Sanzon Tokaj Classic Furmint 2017, Hungary – 175ml 9.50

Grilled beef fillet, compressed melon and pineapple with roasted peanuts and feta salad

Vin de Bordeaux Chateau Pierron 2018, France – 175ml 8.80

DESSERTS

Apple and blackberry crumble with calvados cream

Holdvölgy Eloquence Sweet Szamorodni 2011, Hungary - 70ml 8.70

Caramelized white chocolate cheesecake, hazelnut praline and nougatine

Sauternes, Chateau Delmond, 2016, France 70ml 7.65

Pear tarte tatin with cinnamon ice cream

Kardos 'Tundermese' Fairytale Late Harvest Tokaj 2018 Hungary 70ml 5.55

Lemon tart, Italian meringue, raspberry sorbet

Sauternes, Chateau Delmond, 2016, France 70ml 7.65

British cheeses, membrillo and assorted crackers

Taylors 20-year-old tawny port 50ml 6.50