

À la carte – 2 course £45 3 Course £55

STARTERS

**Wild mushroom risotto, Woodchester Cotswolds classic
and fresh Italian black summer truffle**

Loudenotte Chardonnay 2020, France – 125ml 5.95

**Cornish scallops, cauliflower three ways,
Treaty Farm Boudin Noir and Lilliput caper butter (supp £5)**

Woodchester English Bacchus 2020, England – 125ml 8.05

**Crab cannelloni, burnt pineapple, popped wild rice
and ramiro pepper**

*Larry Cherubino 'ADHOC' Wallflower Riesling 2021,
Australia – 125ml 8.60*

**Pheasant, partridge and smoked duck terrine with sour prune,
caper berries and cornichon**

Tikves Cu vess Methodius Vrance/ Merlot, 2021, Macedonia – 125ml 6.15

MAINS

**Butternut squash three ways, parmesan custard, girolles
and black fermented garlic**

Szent Donat Heavy Rose 2020, Hungary – 175ml 8.80

**Sea bass, black olive, sesame, toasted pine nut,
broccoli and laverbread**

Colpaola Verdicchio Di Matelica 2020, Italy – 175ml 10.00

**Loin of venison, Autumn spiced pear with sweet and
sour parsnip**

Pannunzio Las Piedras Malbec 2018, Argentina – 175 9.50

**West country lamb with salt baked beetroot, blackberries
and dauphinoise**

Balla Geza Classic Red 2019, Romania – 175ml 9.50

Please ask a member of staff for information regarding
allergies and dietary requirements before placing your order

DESSERTS

**Bramley apple and blackberry, almond crumble
with Calvados cream**

*Gizella Tokaj Sweet Szamorodni 2018,
Hungary - 70ml 11.15*

Chocolate and plums

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

**Strawberry mousse, macerated strawberry
With frozen vanilla parfait**

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

**British cheeses, membrillo and assorted crackers
(Supp £5)**

Taylors LBV port - 50ml 6.40

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill

We use local game which may contain shot and fresh fish which may contain bones