

## TASTING MENU

6 Courses £65 with wine flight £100

### DESSERTS

**Bramley apple and blackberry, almond crumble  
with vanilla ice cream**

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

**Upside down pineapple cake with rum caramel sauce  
and clotted cream ice cream**

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

**Dark chocolate mousse with almond Florentines, vanilla  
bavarois, white chocolate and crème d'Amande**

*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*

**Terrine of ham hock, guinea fowl and chorizo with  
salad of chestnut and mushroom**

*Markvart Old Vine Kadarka, Hungary*

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**Cornish scallops with cauliflower and  
Trealy Farm Boudin Noir**

*Pazo Do Mar Treixadura 'Expression' 2021, Spain*

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**Brill two-ways with warm tartare sauce**

*Sabar Keknyelu Komagas 2021, Hungary*

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**Venison with sweet 'n' sour parsnip, shallot puree,  
Calçot onion and pickled walnut**

*Uggiano Chianti Classico Riserva Prestige 2019, Italy*

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**Mandarin sorbet**

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**Dark chocolate mousse with  
mascarpone bavarois and masala foam**

*Kardos 'Tundermese' Fairytale Late Harvest Tokaj 2018*

*Hungary*

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

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

## STARTERS

**Wild mushroom risotto, Woodchester Cotswolds  
Classic and fresh Autumn truffle**

*Loudenotte Chardonnay 2020, France – 125ml 5.95*

**Cornish scallops with cauliflower, Trealy Farm  
Boudin Noir and lilliput capers (Supp £5)**

*Agricola Tenuta Colpaola, Verdicchio di Matelica  
Verdicchio 2021, Italy – 125ml 8.60*

**Terrine of ham hock, guinea fowl and chorizo with  
salad of chestnut and mushroom**

*Markvart Old Vine Kadarka, Hungary – 125ml 7.70*

**Cured Fjord trout with lime, apple, celery and Arënkha  
Ezimit Viognier 2022, Republic of North Macedonia – 125ml 6.15**

## MAINS

**Butternut squash two ways with Godminster cheddar  
custard and chestnut mushroom**

*Szent Donat Heavy Rose 2020, Hungary – 175ml 8.80*

**Grilled and breaded brill with pomme cocotte and  
warm tartare sauce**

*Sabar Keknyelu Komagas 2021, Hungary – 175ml 9.50*

**Venison with sweet 'n' sour parsnip, shallot puree,  
Calçot onion, savoy cabbage and pickled walnut**

*Cuvee Dissenay Pinot Noir 2022, France – 175ml 7.80*

**Beef fillet with charred leek, potato galette, horseradish and  
Bordelaise sauce (supp £5)**

*Côtes du Rhône Rouge Reserve de Fleur 2022, France – 175ml 8.30*

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