DESSERTS

Sticky toffee pudding with toffee sauce, caramelised walnuts and vanilla ice cream

Gizella Tokaj Sweet Szamorodni 2018, Hungary - 70ml 11.15

Pineapple upside down cake with clotted ice cream

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

Dark chocolate mousse with vanilla bavarois and white chocolate

Balla Geza Kadarisszima Sweet Red Wine, 2020, Romania - 70ml 10.55

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

Taylors LBV port - 50ml 6.40



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

STARTERS

Wild mushroom risotto, Woodchester Cotswolds Classic and fresh Autumn truffle

Woodchester Valley Bacchus 2021, England – 125ml 8.60

Cornish scallops, dhal lentil, shallot, lime and coconut

(Supp £8)

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

Guinea fowl, ham hock and leek terrine, brown cap mushroom salad 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

Roast panache of root vegetables with Godminster cheddar custard

Szent Donat Heavy Rose 2020, Hungary – 175ml 8.80

Grilled and breaded halibut with pomme cocotte and warm tartare sauce

Sabar Keknyelu Komagas 2021, Hungary – 175ml 9.50

Venison, Roscoff onion, savoy cabbage and pickled walnut Uggiano Chianti Classico Riserva Prestige 2019, Italy – 175ml 10.00

Beef pave with celeriac, salsify, potato fondant and Bordelaise sauce (supp £5)

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