DESSERTS

Apple and blackberry, almond crumble with vanilla ice cream

Holdvolgy Eloquence Sweet Szamorodni 2021, Hungary - 70ml 8.50

Chocolate fondant, Griottines cherry, Morello cherry and cherry sorbet

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

Cheddar Valley strawberries macerated in lime, burnt Italian meringue, raspberry sorbet and balsamic Kardos 'Tundermese' Fairytale Late Harvest Tokaj 2018 Hungary - 70ml 7.70

Extra course £10 supp British cheeses, membrillo and assorted crackers Krohn Tawny port - 50ml 5.30



À LA CARTE MENU £45 - 2 COURSES

£55 - 3 COURSES

Thursday - Saturday 12:00 - 14:30

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

STARTERS

Girolle mushroom risotto and Woodchester Cotswolds Classic

Woodchester Valley Bacchus 2021, England – 125ml 10.90

Scallops wrapped in pancetta, garden pea puree, pickled fennel and summer salsa

Vila Nova Vinho Verde Rose, 2022, Portugal — 125ml 5.45

Plancha grilled pork belly, Filipino BBQ glaze and toasted peanuts with a salad of watermelon, pickled turnip and feta

Aldwick Pinot Noir 2021, England - 125ml 12.10

MAINS

BBQ lamb loin, lamb neck tagine, roasted apricot, baba ganoush and Israeli cous cous
Colomba Bianca Organic Nero d'Avola – 175ml 10.00

Line caught Cornish sea bass, spinach, crab beignets and mussel sauce Aldwick Estate English Bacchus 2022 – 175ml 11.95

Confit butternut squash, Parmesan gnocchi and Godminster cheddar custard Oatley Jane's Madeleine Angevine 2022 — 175ml 12.20