## **DESSERT**

Apple and blackberry, almond crumble with vanilla ice cream

Holdvolgy Eloquence Sweet Szamorodni 2021, Hungary - 70ml 8.50

Strawberry and pistachio bavarois, macerated Cheddar Valley strawberries and strawberry sorbet

Kardos 'Tundermese' Fairytale Late Harvest Tokaj 2018 Hungary - 70ml 7.70

Chocolate fondant, raspberries and raspberry sorbet

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

Selection of British cheeses, membrillo and crackers (supp £10)

Krohn LBV port - 50ml 6.40



À LA CARTE MENU £45 - 2 COURSES

£55 - 3 COURSES

One menu per table

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

## **STARTERS**

Girolle mushroom risotto and Woodchester Cotswolds Classic

Woodchester Valley Bacchus 2021, England – 125ml 10.90

Cornish scallops, cauliflower puree, charred sweetcorn, crisp pancetta, sage and garlic butter

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

Guinea fowl, baby leek and Sobrassada terrine, pickled fennel and frisée salad

Aldwick Pinot Noir 2021, England – 125ml 12.10

## **MAINS**

BBQ lamb loin, braised lamb neck, roasted beetroot and feta

Colomba Bianca Organic Nero d'Avola — 175ml 10.00

Cornish brill, mussels, confit tomato, caper and parsley
Aldwick Estate English Bacchus 2022 – 175ml 11.95

Confit butternut squash, truffle gnocchi and Godminster cheddar custard

Oatley Jane's Madeleine Angevine 2022 – 175ml 12.20