## **DESSERT**

Apple and blackberry, almond crumble with vanilla ice cream

Holdvolgy Eloquence Sweet Szamorodni 2021, Hungary - 70ml 8.50

Sticky toffee pudding, candied walnuts and clotted cream

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

Chocolate fondant, spiced poached pear and vanilla ice cream

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

British cheese of Godminster cheddar and Tuxford & Tebbutt stilton, membrillo and crackers

Krohn LBV port - 50ml 6.40



**EXPRESS MENU** 

£25 - 2 COURSES

£30 - 3 COURSES

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

## À la carte

## **Express Menu**

Our express menu, ideal for a light simple lunch

Sourdough bread & butter 3.50

French onion soup

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Confit duck leg and cassoulet

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Apple and blackberry almond crumble with vanilla ice cream

STARTERS
Girolle mushroom risotto and Woodchester
Cotswolds Classic

Woodchester Valley Bacchus 2021, England – 125ml 10.90

Cornish scallops, Jerusalem artichoke velouté, Pancetta lardons and crispy sage Vila Nova Vinho Verde Rose, 2022, Portugal — 125ml 5.45

Ham, quail and partridge terrine with celeriac remoulade and soured apple

Aldwick Pinot Noir 2021, England – 125ml 12.10

MAINS

Beef fillet, ox cheek, Roscoff onion, celeriac and Cavalo Nero

Colomba Bianca Organic Nero d'Avola — 175ml 10.00

Cornish brill two-ways and hot tartare sauce 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