



### À LA CARTE MENU

£55 - 2 COURSES

£65 - 3 COURSES

### **STARTERS**

### Wild mushroom risotto, Woodchester Cotswolds Classic and Italian black truffle oil

Woodchester Valley Bacchus 2021, England – 175ml 15.10

#### Duck rillette, 5 spice crumb, sauce gribiche and pickled cucumber

Aldwick Estate BS40 Blend 2022, England – 175ml 11.95

#### Cornish scallops, broccoli, Kimchi and pickled daikon

Folc Vineyard Rose 2022, England - 175ml 15.10

#### **MAINS**

### Roasted loin of West Country lamb, braised neck and salt baked beetroot

Pattingham Vineyard 'Rudge Heath' Divico 2022 – 175ml 15.10

### Cornish brill with spinach, caviar and white wine sauce

Aldwick Estate English Bacchus 2022 – 175ml 11.95

### Butternut squash fondant, gnocchi, celeriac and shallot

Oatley Jane's Madeleine Angevine 2022 – 175ml 12.20

### **DESSERT**

### Pear frangipane with Crème Chantilly

Holdvolgy Eloquence Sweet Szamorodni 2021, Hungary - 70ml 8.50

## Bramley apple and rhubarb crumble with clotted ice-cream

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

# Chocolate and coffee fondant, almond tuile, vanilla ice cream and Frangelico foam

Benvenuti San Salvatore 2013 Croatia - 70ml 14.30

### British cheese's, membrillo and crackers

Krohn LBV port - 50ml 6.40