

À la carte

£55 - 2 COURSES

£65 - 3 COURSES

Snacks, breads and broth

Sweet potato, feta, maple and pecan tartlet,
Imam Bayildi filo,
Ronnie's freshly baked bread roll
and cultured butter,
Lentil and carrot Arabic velvet broth

STARTERS

Girolles risotto with Spanish black truffle

Woodchester Valley Bacchus 2021, England – 175ml 15.10

Ox cheek ravioli, tomato and tarragon sauce
and Porchini espuma

Aldwick Estate BS40 Blend 2022, England – 175ml 11.95

Cornish crab cannelloni, brown shrimp, pineapple
salsa and harrisa

Folc Vineyard Rose 2022, England – 175ml 15.10

Cornish scallops, broccoli, Kimchi and shellfish oil

Folc Vineyard Rose 2022, England – 175ml 15.10

Rabbit terrine with Piccalilli

Folc Vineyard Rose 2022, England – 175ml 15.10

MAINS

Chicken, chorizo, grilled and pickled courgette

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

BBQ halibut, Wye Valley asparagus,
wild popped rice, with white wine and dill cream

Aldwick Estate English Bacchus 2022 – 175ml 11.95

Butternut squash agnolotti, butternut fondant
with sage beurre noisette

Oatley Jane's Madeleine Angevine 2022 – 175ml 12.20

Lamb loin, lamb neck Tagine, Fregola
and roasted apricot

Oatley Jane's Madeleine Angevine 2022 – 175ml 12.20

Trout, lobster bisque, cucumber and remoulade

Oatley Jane's Madeleine Angevine 2022 – 175ml 12.20

DESSERT

Passionfruit panna cotta, passionfruit macaroon,
mango sorbet, coconut and lime foam

Holdvolgy Eloquence Sweet Szamorodni 2021,
Hungary - 70ml 8.50

Bramley apple and blackberry almond crumble
with Clotted cream ice-cream

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

Chocolate and orange, fruit brioche, cranberry
and mascarpone ice cream

Benvenuti San Salvatore 2013 Croatia - 70ml 14.30

Rhubarb, crème Diplomat and brandy snap

Benvenuti San Salvatore 2013 Croatia - 70ml 14.30

British cheese's, membrillo and crackers

Krohn LBV port - 50ml 6.40

Our menu is subject to change to reflect produce & seasonality