

À la carte lunch

£45 - 2 COURSES

£55 - 3 COURSES

STARTERS

Girolles risotto with Spanish black truffle

Dunleavy Vineyard, English Rose 2022, England – 175ml 13.40

Ox cheek ravioli, tomato and tarragon sauce and Porcini espuma

White Castle Vineyard, Regent 2022, Wales – 175ml 23.90

Cornish crab cannelloni, brown shrimp, pineapple salsa and harrisa

Aldwick Estate 'BS40' 2022, England – 175ml 11.95

Cornish scallops, broccoli, Kimchi and shellfish oil

Simpsons Wine Estate, 'Derrington' Blanc De Noir 2022, England – 175ml 15.85

Rabbit terrine with Piccalilli

Aldwick Estate, Pinot Noir 2022, England – 175ml 15.10

MAINS

Chicken, chorizo, grilled and pickled courgette

Folc Vineyard Rose 2022, England – 175ml 15.10

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

Aldwick Estate English Bacchus 2022, England – 175ml 11.95

Butternut squash agnolotti, butternut fondant with sage beurre noisette

Oatley Jane's Madeleine Angevine 2022, England – 175ml 12.20

Lamb loin, lamb neck Tagine, Fregola and roasted apricot

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

Trout, lobster bisque, cucumber and remoulade

Woodchester Valley, Bacchus, 2022 England – 175ml 15.10

DESSERT

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

Kardos 'Tundermese' Fairytale Late Harvest Tokaj 2018

Hungary - 70ml 7.70

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

Holdvolgy Eloquence Sweet Szamorodni 2021,

Hungary - 70ml 8.50

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

Benvenuti San Salvatore 2013 Croatia - 70ml 14.30

Rhubarb, crème Diplomat and brandy snap

Holdvolgy Eloquence Sweet Szamorodni 2021,

Hungary - 70ml 8.50

British cheese's, membrillo and crackers

Krohn LBV port - 50ml 6.40

Our menu is subject to change to reflect produce & seasonality