

Dinner Menu

Crab

White Crab, Brown Crab Royale, Chilled Watercress, Garden Herbs
Pinot Gris, Domaine Andre Thomas, Alsace, France 125ml £6.50

Chicken

Terrine, Salt Baked Celeriac, Pickled Grapes, Walnut, Mustard Seeds, Liver Parfait
Cote de Brouilly, Daniel Bouland, Beaujolais, France 125ml £7.50

Grilled Mackerel

Salad of Isle of Wight Tomatoes, Slow Cooked Tomatoes, Onion Seed Wafer, Tomato Gel
Riesling Luss, Domaine Leon Boesch, Alsace, France 125ml £6.50

Beetroot (V)

Curthwaite Goat's Curd, Horseradish Emulsion, Pickled Red Currant, Rye Crumbs
Talisman Gruner Veltliner, Hungary 125ml £6.00

Aged Goosnargh Duck

Grilled Gem Lettuce, Duck Leg Sausage, Squash Puree, Pickled Cherries, Spiced Pistachio
Château Micalet, Haut-Medoc, Bordeaux, France 125ml £7.50

Line Caught Pollock

Young Leeks, Sorrel and Champagne Sauce, Crisp Potato, King Oyster Mushroom, Exmoor Caviar
Cyclus, Avondale Estate, Paarl, South Africa 125ml £9.50

Hen of the Woods (V)

Charred Hispi, Tenderstem Broccoli, Old Winchester Gnocchi
Riesling Luss, Domaine Leon Boesch, Alsace, France 125ml £6.50

Eden Valley Tamworth Pork

Roast Loin, Braised Shoulder, Cauliflower, Courgette, Borlotti Beans, Grilled Langoustine
Cote du Jura Chardonnay, Jura, France 125ml £7.00

Chocolate

Warm Chocolate Pudding, Apricot, Lime, Spiced Caramel
Domaine Du Trapadis, Rasteau, Southern Rhone, France 70ml £6.50

Strawberry

Strawberry, Elderflower, Iced Cream Cheese, Olive Oil Cake
Chateau Dauphine-Rondillon, Loupiac, France 70ml £6.50

Peach

Poached Peach, Chilled Rice Pudding, Orange Muscat, Almond Biscuit
Chateau Septy, Monbazillac, France 70ml £7.50

Artisan Cheese Plate

£5.00 supplement or £10.00 as additional course
Domaine Du Trapadis, Rasteau, Southern Rhone, France 70ml £6.50

£45.00

Hot Drinks and Petit Fours £4.95

We will be pleased to amend this menu for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.

All prices are inclusive of VAT. Service is not included. All gratuities are shared amongst our team. For groups of six or more a discretionary 10% service charge is applied.