

## **Sample Dinner Menu**

### **Crab**

White Crab, Brown Crab Royale

Chilled Watercress, Fine Herbs

*Bodega Hermanos del Villar, 'Oro de Castilla', Verdejo, Rueda, 2020*

125ml £7.50

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### **Turbot**

King Oyster, White Asparagus, Peas

Pepper Dulse, Ossetra Caviar, Champagne

*Monchiero Carbone, 'Gavi di Gavi', Piedmont, Italy, 2020*

125ml £8.00

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### **Venison**

Roast Beetroot, Celeriac, Kale, Lardo

Red Wine Sauce, Green Peppercorn

*Côte de Brouilly, Daniel Bouland, Beaujolais, France 2019*

125ml £9.00

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### **Douglas Fir**

Yoghurt, Olive Oil

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### **Pear**

Spiced Rice Pudding, Poached Pear, Honeycomb

Pear Sorbet

*Hammel-Hundinger, "Weingut am Kaiserbaum Lerchenspiel" Rieslaner, Pfalz, Germany, 2015*

70ml £7.00

**or**

### **Artisan Cheese Plate**

£7.50 supplement or £15.00 as additional course

£75.00

*Hot Drinks and Petit Fours £6.95*

*We will be pleased to amend our menus 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.*

*A discretionary 10% service charge will be added to your bill*

**Open Wednesday – Saturday**