

sample menu

Two Courses £26 – Three Courses £32

Leek & Potato Soup, Homemade Sourdough

White Asparagus, Wild Mushrooms, Slow Cooked Egg & Wild Garlic

Crispy Pig Cheek, Rhubarb Kimchi & Sweet 'n' Sour

'Bang Bang' Chicken, Spring Onion & Satay Sauce

Salt & Fire Mackerel, Pickled Cucumber, Radish, Wasabi, Furikake

Battered Red Mullet, Carrot & Caper Escabeche & Saffron Aioli

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Lamb Rump, Samosa, Biryani, Spinach, Coriander & Mint Chutney

Rump Steak, Handcut Chips, Confit Mushroom & Cherry Vine Tomatoes

Sea Bream, Crab Gnocchi, Roasted & Pickled Fennel, Crab Mayonnaise & Salad

Wild Mushroom & Truffle Risotto, Parmesan

Cod Loin, Sea Food Paella, Tenderstem Broccoli & Saffron Aioli

Crispy Pork Belly, White Bean & Pancetta Ragu, Italian Greens & Sage Pesto

Guinea Fowl Breast, Confit Leg, Pomme Anna, Asparagus, Trompettes, Wild Garlic & Truffle

Venison Loin, Forestiere Potatoes, Sticky Red Cabbage, Pickled Walnut

Wine of the Month

Parrotfish Pinotage – South Africa. Ripe Plum & Fruitcake Flavours, Subtle Oak & Poised Textures £19.50

Vickery Watervale Riesling - Australia. Aromatic, Dry & Full of a Soft Mineral Acidity (Moreish) £29.00

Puddings

Passionfruit 'Mess'

Pistachio Cake, Raspberries & Yoghurt

Lemon Cheesecake, Lemon Sorbet

Chocolate & Salted Caramel Delice, Salted Caramel Ice Cream

Pudding Wine

Vat 5 Botrytis Sémillon, De Bortoli, Australia £5.95 125ml

***Three Cheese, Cheese Board**

(£2 per additional cheese)

Ragstone— Ragstone is a French style cheese made from goat's milk. This creamy coloured cheese tastes delicious when young and becomes intense and oozy after maturation

Old Winchester - Popularly known as Old Smales is a matured version of Winchester. It is a much dryer and harder cheese with a characteristic nutty flavour.

Beauvale - Soft melt-in-the-mouth texture and mellow flavour. Beauvale is perfect for both Stilton fans and those who prefer a milder blue flavour.

Harbourne Blue – Harbourne Blue is a semi-soft cheese made from pasteurised goat's milk. As it is made by hand the cheese retains its sweet, spicy taste and aromatic smell

Manchego - A Spanish cheese made from sheep's milk, firm in texture with a mild, nutty flavour. The rind is buff, grey or black coloured and has a herringbone pattern, which is formed by the mould in which it is aged. The colour of the interior cheese, its firmness and its sharpness will depend on the length of the aging process

Brillat Savarin - a soft-ripened triple cream cow's milk cheese. It has a natural, bloomy rind.

Taylors Port LBV 50ml £3.50