



## DINNER

2 Courses £29 / 3 Courses £35

### Amuse Bouche

House Bread & Butters

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Pork Belly, Carrots, Ginger, Apricot, Puffed Rice

*Rioja Illusion (Unoaked, Spicy Damson Fruit, Fresh & Lively) 175ml*

Sea Bass, Avocado, Wasabi, Yuzu, Edamame, Rice Paper, Nori

*Sauvignon Blanc 'Coast to Coast' (Ripe Citrus, Balanced Light Minerality) 175ml*

Smoked Aubergine, Ricotta, Tomato, Basil, Pine Nuts

*Albarino 'Laureatus' (Dry, Crisp, Balanced Citrus & Pepper) 175ml*

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Duck Breast, Sweet Potatoes, Tenderstem Broccoli, Cherry, Almond

*Corbieres 'Lo Petit Fantet d'Hippolyte (Dark, Spicy Fruit, Rich, Supple & Plush) 175ml*

Cornish Hake, Courgette, Broad Beans, Fregola, Chorizo

*White Rioja 'Akemi' (Subtle Floral Notes, Hint of Oak, Crisp, Ripe Tropical Citrus) 175ml*

Baked Blue Cheesecake, Beetroot, Walnut, Honey, Basil

*Gavi 'La Furnace' (Rounded Crisp Fruitiness, Dry and Light Mineral Notes) 175ml*

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### SIDES

Garlic + Rosemary Potatoes - £4 / Sautéed Seasonal Greens - £4 /

Truffle Caesar Salad with Parma Ham Crumbs - £4

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White Chocolate Parfait, Raspberry, Rose, Pistachio, Coriander

*Godlia 'Libamus' (Bright Sweet Red Berries, Mineral Hint, Balanced and Fresh) 75ml*

Coconut Pannacotta, Pineapple, Malibu, Brazil Nuts, Maraschino Ice Cream

*Muscat 'Saint Jean de Minervois' (Fresh Stone Fruit and Citrus Notes, Mineral Sweetness) 75ml*

Selection of Artisan Cheeses, Traditional Garnishes [£5 supplement]

*Dow's LBV Port (Ripe Red and Dark Fruit, Chocolate and Tobacco Peppery Spice) 75ml*

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### Petit Fours

*A full detailed allergens list is available on request, please speak to your server. We cannot guarantee a 100% nut free environment as nuts are used in some areas of food preparation. Game may contain shot.*