



EXPERIMENTAL TUESDAYS

3 Courses £25

Pair up your meal with our cocktail of the week, and wine recommendations for £20

House Bread & Butters, Amuse Bouche

STARTERS

Rabbit Cannelloni, Shallot, Wild Mushroom, Wholegrain Mustard
Rioja Illusion (Unoaked, Spicy Damson Fruit, Fresh & Lively)

Torched Trout, Smoked Mousse, Cucumber, Grape, Horseradish, Caviar
Horsemonden Dry (Tropical Citrus, Crisp, Fresh & Lively)

Roasted Fig, Goats Cheese, Beetroot, Walnut, Celery
Albarino 'Laureatus' (Dry, Crisp, Balanced Citrus & Pepper)

MAIN COURSES

Corn Fed Chicken Breast, Textures of Sweetcorn, Baby Leek
Pinot Noir 'Good Hope' (Rounded Supple, Cherry & Vanilla)

Line Caught Cod, Celeriac, Prawn, Apple, Kale, Crustacean Foam
White Rioja 'Akemi' (Crisp, Light Bodied, Green Apple, Subtle Vanilla Floral, Ripe Tropical Citrus)

Roasted Pepper Risotto, Cardamom Cream, Almond, Tomato, Watercress
Gavi 'La Furnace' (Rounded Crisp Fruitiness, Dry and Light Mineral Notes)

SIDES

Garlic + Rosemary Potatoes - £4 / Sautéed Seasonal Greens - £4 /
Truffle Caesar Salad with Parma Ham Crumbs - £4

DESSERTS

White Chocolate Parfait, Raspberry, Rose, Pistachio, Coriander
Godlia 'Libamus' (Bright Sweet Red Berries, Mineral Hint, Balanced and Fresh)

Blueberry Mousse, Lemon Curd, Poppy Seeds, Limoncello
Muscat 'Saint Jean de Minervois' (Fresh Stone Fruit and Citrus Notes, Mineral Sweetness)

Selection of Artisan Cheeses, Traditional Garnishes [£5 supplement]
Dow's LBV Port (Ripe Red and Dark Fruit, Chocolate and Tobacco Peppery Spice)

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.