



DINNER

2 Courses £29 / 3 Courses £35

House Bread & Butters, Amuse Bouche

STARTERS

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

Tandoori Mackerel, Pink Fir Saag Aloo, Raita, Coriander, Chili
Sauvignon Blanc 'Coast to Coast' (Ripe Citrus, Balanced Light Minerality)

Goats Cheese, Roasted Squash, Cavolo Nero, Walnut
Albarino 'Laureatus' (Dry, Crisp, Balanced Citrus & Pepper)

MAIN COURSES

Lamb Rump, Cauliflower, Bulgar Wheat, Date, Hazelnut Dukkah
Corbieres 'Lo Petit Fantet d'Hippolyte (Dark, Spicy Fruit, Rich, Supple & Plush)

Red Mullet, Gnocchi, Artichoke, Burrata, Prawn Tartare
Rioja 'Akemi' (Crisp, Light Bodied, Green Apple, Subtle Vanilla Floral, Tropical Citrus)

Wild Mushroom Risotto, King Oyster Mushroom, Parmesan, Truffle
Gavi 'La Furnace' (Rounded Crisp Fruitiness, Dry and Light Mineral Notes)

SIDES

Garlic + Rosemary Potatoes - £4 / Sautéed Seasonal Greens - £4 /
Roasted Carrots, Quinoa, Rocket, Pomegranate, Orange, Coriander - £4

DESSERTS

Macchiato Macaron, Hazelnut, Baileys, White Chocolate
Godlia 'Libamus' (Bright Sweet Red Berries, Mineral Hint, Balanced and Fresh)

Caramelized Fig, Meringue, Marshmallow Fluff, Almond, Textures of Raspberry, Amaretto
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.