



## LUNCH

2 Courses £20 / 3 Courses £25

House Bread & Butters

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## STARTERS

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

Fillet of Plaice, Seafood Cassoulet, Celeriac, Apple  
*Sauvignon Blanc 'Coast to Coast' (Ripe Citrus, Balanced Light Minerality)*

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

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## MAIN COURSES

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

Sea Bream, Turnip, Bacon, Blue Mussels, Lemon  
*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)*

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## SIDES

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

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## DESSERTS

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

Fig, Mascarpone, Amaretto, Cinnamon  
*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)*

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