

TO START

HOME MADE BREAD, MARINATED OLIVES & BALSAMIC (VG)

PAIRED WITH – RIOJA BLANCO, LOPEZ DE HARO

Crisp and fresh with soft citrus and pear flavours mingling with light oak and characters of toast and butter

6

SOUP OF THE DAY, HOMEMADE BREAD

6

PRAWN, MANGO & AVOCADO SALAD, MANGO CHILLI DRESSING

PAIRED WITH - CHENIN BLANC, MILBERG CELLARS

Clean, fresh, and lively with tropical aromas. Just off dry and well balanced

7.5/14

VENISON, RABBIT & BLACK PUDDING TERRINE, PICKLED ORANGE MARMALADE & WALNUT BREAD

PAIRED WITH – COTES DU RHONE PRINCES D'ORANGE

Hints of hazelnuts, pepper, and earthy notes. Rich and complex with a touch of blackcurrant on the finish.

8

CONFIT DUCK SPRING ROLL, PLUM COMPOTE, HOI SIN GEL

PAIRED WITH – SHIRAZ PINOTAGE, MILLBERG CELLARS

Superb blend! Ripe plum aromas with hints of vanilla. Full bodied but soft with light spice on the finish.

7.5

BAKED MINI CAMEMBERT, BLACKBERRIES, WALNUTS & SOURDOUGH

PAIRED WITH - PROSECCO PORTA, LEONE

Aromas of apple and honey with flowers and stone fruit. Dry and fresh with a delicate mousse and a touch of citrus.

7

CURED SALMON & AVOCADO TARTARE, BLACK SESAME DRESSING & HERB SALAD

PAIRED WITH – PROVENCE ROSE, CUVÉE DU GOLFE DE ST TROPEZ

Beautiful shell pink colour. Elegant with subtle notes of white peaches, citrus fruit. Fresh on the palate with a lengthy finish.

8

IN BETWEEN

INDIAN SPICED CHICKPEA BURGER, AUBERGINE RELISH, CHIPS & COLESLAW

PAIRED WITH – VIOGNIER, LES DAMES RICARDELLE

Aromatic on the nose and palate with a rich deep structure. Long fruity and refreshing on the finish

12 (v)

PIE OF THE DAY, BUTTERED HISPI CABBAGE & PARSLEY MASH

14

BEER BATTERED FISH OF THE DAY, HAND CUT CHIPS, TARTARE SAUCE, CRUSHED PEAS

PAIRED WITH – CHARDONNAY LA BRI OR CHAMPAGNE

Chalky lemon with crisp apple acidity on the palate with a lingering

13

*CHARGRILLED 6OZ HAND PRESSED BURGER, BACON JAM, HAND CUT CHIPS, SRIRACHA
MAYO, PICKLES & COLESLAW*

14

***ADD MONTEREY JACK CHEESE 1,
MAC & CHEESE FRITTER 2***

PAIRED WITH – SYRAH, LA BRI

Vibrant with an explosive mix of violets, thyme, and mint. Juicy, bright fresh palate with flavours of mulberries and dark chocolate. Rich, lingering fruit, elegant integrated tannins, and firm fresh acidity.

*ROASTED BUTTERNUT, SAGE, BEETROOT WELLINGTON, PARMENTIER POTATOES & PESTO
(VG)*

PAIRED WITH – PROSECCO OR HAMBLEDON CUVÉE

Aromas of apple and honey with notes of flowers, stone fruit. Dry and fresh with a delicate mousse and a touch of citrus.

11.5

*SLOW BRAISED SHOULDER OF ENGLISH LAMB, CHAMP, CAMELISED SHALLOTS & FRENCH
BEANS*

PAIRED WITH BOBAL, MADAM BOBALU

Superb Valencian wine from a little-known grape variety. Intense cherry colour with black fruits and nuances of oak

17.5

SPICED FILLET OF HALIBUT, BOMBAY POTATOES, PARSNIP PUREE & ONION BHAJIS

PAIRED WITH CHARDONNAY LA BRI

Chalky lemon with crisp apple acidity on the palate with a lingering lime finish

18

*CHARRED 8OZ SIRLOIN STEAK, HAND CUT CHIPS, FLAT MUSHROOM & TOMATO &
HORSERADISH BUTTER (GF)*

PAIRED WITH - MALBEC, DON CRISTOBAL

Ripe red fruits and spice enhanced by the subtle use of French oak. Rich, beefy and almost savoury with lovely length

21

6OZ FILLET OF BEEF BOURGUIGNON, PARSLEY MASH & GLAZED CARROTS

PAIRED WITH - CHATEAU LE GRANGE D'ORLEANS

Deeply coloured soft fruity wine with discreet tannins. Well rounded on the palate with texture and a light freshness.

25

TO FINISH

SELECTION OF ICE CREAM & SORBETS (3 SCOOPS)

6

*SELECTION OF CHEESES, HOUSE CHUTNEY, QUINCE JELLY & CRACKERS
PAIRED WITH PORT*

10

*CARROT CAKE, VANILLA MASCARPONE & HERITAGE CARROTS
PAIRED WITH SAUTERNES*

8

*LEMON MERINGUE PIE, POACHED BLACKBERRIES
PAIRED WITH – MONBAZILLAC, ST CRISTOPHE*

7

*MANGO & PASSION FRUIT CHEESECAKE, TOASTED COCONUT & LIME SORBET
PAIRED WITH - TOKAJI*

8

*WARM MARBLED CHOCOLATE BROWNIE, MARMALADE ICE CREAM & CHOCOLATE FUDGE
SAUCE*

PAIRED WITH NORFOLK SELECTION PEDRO XIMINEZ

7

