

Two Course £39.00 Three Course £49.00

Starters

Citrus Cured Salmon, Crème Fraiche, Dill, Pickled Cucumber, Sourdough Crisp
(f,d,sul,g)

Aprés Provence Rosé - France 175ml £11.50

Confit Chicken & Apricot Terrine, Shimeji Mushrooms, Toasted Pumpkin Seeds
(g,cel,sul)

Ugalde Rioja Blanco - Spain 175ml £8.75

Roast Pigeon Breast, Duck Liver Parfait, Chicory Jam, Aged Balsamic
(e,d,sul,g)

Pinot Noir, Julia Florista - Portugal 175ml £7.00

Mains

Creedy Carver Duck Breast, Pickled Blackberries & Apple Puree, Duck Fat Parisienne
Potatoes, Somerset Cider Brandy (d,cel,sul)

Scott Base Pinot Noir - New Zealand 175ml £11.50

Cornish Monkfish Tail, Tomato Butter Sauce, Padron Peppers, Potatoes with Chipotle,
Chilli & Lime (d,cel,f,sul)

Casa De Vila Nova Vinho Verde - Portugal 175ml £9.00

Saddle of Lamb Loin, Courgette & Basil Puree, Roscoff Onion & Red Pepper Purée
(d,cel,sul)

Caoba Malbec - Argentina 175ml £8.50

Pork Tenderloin, Slow Braised Belly Pork, Nasturtium Pesto, Kohlrabi, Pickled Mustard
Seeds, Pork Jus (cel,d,g,n,sul)

Domaine D'Astruc Chardonnay- France 175ml £9.00