



2 Courses £29 / 3 Courses £35

Amuse Bouche

House Bread & Butters

5J Iberico Bellota served with Piquillo Pepper Chutney – [+£10]

The Good Life Gin and Tonic (Grapefruit, Pink Pepper, Mint) - £10

Sweet Potato & Miso Soup

Ciello Bianco (Organic, Gold and Funky Color, Delicate White Fruit, Soft Notes of Marzipan on the Finish) - £7

Monkfish, Chorizo, Borlotti Beans

White Rioja (Ripe Tropical Fruit Aromas, Floral Citric Notes) - £9

Veal Carpaccio, Crispy Cheek, Wasabi, Black Garlic, Smoked Crème Fraiche

Ciello Rosso (Fruity, Medium Bodied, Balanced, Dark Fruit Flavours and Spicy Notes) – £7

Grilled Octopus, Romesco Sauce, Pomme Puree, Squid Ink Aioli

Gavi la Furnace (Floral Fresh and Crisp, Notes of Apple and Hints of Almond and Sage on the Finish) – £8.5

Heirloom Tomatoes, Yellow Gazpacho, Burrata, Charred Peach, Lemon Verbena

Ciello Bianco (Organic, Gold and Funky Color, Delicate White Fruit, Soft Notes of Marzipan on the Finish) - £7

Surrey Farm Beef Rump, Short Rib, Bone Marrow Polenta, Trompette

Pinot Noir: (Supple Sweet Fruits, Great Texture and Freshness) - £10

Cornish Cod, Cuttlefish, Confit Potatoes, Leeks, Seaweed Butter

White Rioja (Ripe Tropical Fruit Aromas, Citric Floral Notes) - £9

BBQ Sutton Hoo Chicken & Chips

Gavi la Furnace (Floral Fresh and Crisp, Notes of Apple and Hints of Almond and Sage on the Finish) – £8.5

Lamb Rump, Shoulder, Israeli Couscous, Red Pepper Ketchup, Burnt Aubergine

Rioja Vina Illusion (Cherry Red Color, Complex Aromas, Dark Savoury Fruit, Mineral Cocoa Hints) – £8.5

Mushroom Tortellini, Summer Truffle, Pecorino, Nasturtium Oil, Pine Nuts

Gavi la Furnace (Floral Fresh and Crisp, Notes of Apple and Hints of Almond and Sage on the Finish) – £8.5

Side Dishes

Detox Salad / Quinoa, Kale, Chia Seeds, Pomegranate, Avocado, Toasted Almonds - £4

Sautéed Seasonal Greens - £3.5

Rosemary & Garlic New Potatoes - £3.5

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.



DESSERT

Apricot & Lavender Cheesecake, Poached Apricot, Tarragon, Almond Ice Cream

Muscat De saint Jean (Fresh Stone fruit on the nose, Full Bodied, Caramelised Pineapple, Red apple and Orange on the Palate) - 7

Strawberry & Pistachio Mousse, Citrus Meringue, Frozen Yoghurt,

Muscat De saint Jean (Fresh Stone fruit on the nose, Full Bodied, Caramelised Pineapple, Red apple and Orange on the Palate) - 7

Dark Chocolate Pavé, Raspberry Brownies, Hazelnut, Raspberry Sorbet

Libamus (Natural Sweet Wine, Explosion of Fruit Aromas, Good Sugar and Acidity Balance, Mineral Smooth Finish) - 7

Selection of Artisan Cheeses, Traditional Garnishes [+£5]

Vintage Port "Dow's Late Bottle" 2011, Portugal - 8

Selection of Artisan Cheeses [+5]

Served with Traditional Garnishes

Wookey Hole Cave Cheddar

Traditionally hand-made, aged in the Wookey Hole Caves in the Mendip Hills in Somerset.

A mix of earthy, creamy & farmy aroma with sweet and salty notes.

Pasteurized, Vegetarian

Blue Monday No. 7 by Alex James

Made for former Blur bass player Alex James, who named it after his favorite New Order Song.

Superbly complex cheese, rich, buttery with a lovely spicy hint.

Pasteurized.

Rosary Goat Ash

Locally produce in Salisbury, hand-made from milk of British Saanen goats by Chris and Clare Moody who named it after their family home "The Rosary". Very creamy, light texture with natural hints of citrus.

Pasteurized, Vegetarian

Cotswold Organic Brie

Made by Simon Weaver, who has been making the cheese for only few years but already received numbers of prestigious awards. Delicate flavor with all the grassy freshness of the Cotswold Hills.

Pasteurized, Vegetarian

Selection of Canton Teas - 3

Chimney Fire Coffee - 2.5 / 3