



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*

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Sweet Potato Soup, Miso, Coriander Pesto

*Ciello Bianco (Organic, Gold and Funky Color, Delicate White Fruit, Soft Notes of Marzipan on the Finish) 175ml*

Sea Bass Ceviche, Avocado, Rhubarb Dashi

*White Rioja (Ripe Tropical Fruit Aromas, Citric Floral Notes) 175ml*

Horton House Veal Carpaccio, Crispy Cheek, Parmesan Emulsion, Smoked Tomato Jam

*Brouilly 2018 (Aromas of Black & Red Fruits, Floral, Fruity Finish) 175ml*

Lobster Macaroni

*Alberino Laureatus (High Acidity, Aromas of Peach, Citrus and Mineral Characters) 175ml*

Winter Truffle Gnocchi, Cep Cream, Ricotta Curd, Purple Sprouting Broccoli

*Gavi La Furnace (Floral Fresh and Crisp, Notes of Apple and Hints of Almond and Sage on the Finish) 175ml*

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Guinea Fowl, Truffle Pomme Puree, Purple Kale, Grey Chanterelles

*Pinot Noir "Good Hope" (Light, Red Berries and Cherry) 175ml*

Loch Duart Salmon, Dover Crab, Monk's Beard, Thai Curry

*Alberino Laureatus (High Acidity, Aromas of Peach, Citrus and Mineral Characters) 175ml*

Lamb Rump, Rack, Sweet Bread, Salsify, Cavolo Nero

*Corbiers (Black Cherry, Thyme and Wood Spice on the Nose, Soft Fruit on the Palate) 175ml*

Gressingham Duck Breast, Crispy Gyoza, Soya Beans, Sencha

*Rioja Vina Illusion (Cherry Red Color, Complex Aromas, Dark Savoury Fruit, Mineral Cocoa Hints) 175ml*

Delica Pumpkin Risotto, Burratina, Hazelnut, Sage

*Ciello Bianco (Organic, Gold and Funky Color, Delicate White Fruit, Soft Notes of Marzipan on the Finish) 175ml*

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Side Dishes

Honey Glazed Heritage Carrots - £4

Sautéed Seasonal Greens - £4

Rosemary & Garlic New Potatoes - £4

*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

Panna Cotta, Champagne Rhubarb, Tonka Beans

*Muscat De saint Jean (Fresh Stone fruit on the nose, Full Bodied, Caramelised Pineapple, Red apple and Orange on the Palate) 75ml*

Cheesecake, Blood Orange, Pistachio

*Muscat De saint Jean (Fresh Stone fruit on the nose, Full Bodied, Caramelised Pineapple, Red apple and Orange on the Palate) 75ml*

Dark Chocolate Ganache, Ataulfo Mango, Oregano

*Libamus (Natural Sweet Wine, Explosion of Fruit Aromas, Good Sugar and Acidity Balance, Mineral Smooth Finish) 75ml*

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

*Vintage Port "Dow's Late Bottle" 2011, Portugal 50ml*

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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

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Selection of Canton Teas - 3

Chimney Fire Coffee - 2.5 / 3

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