



2 Courses £20 / 3 Courses £25

House Bread & Butters

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

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

Duck Liver Parfait, Figs, Brioche, Hazelnut

Pinot Noir "Good Hope" (Great Texture, Fresh Notes of Black Fruit, Medium Bodied) 175ml

Gilthead Seabream Ceviche, Avocado, Mango, Aji Amarillo

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

Butternut Squash Velouté, Burrata Mousse, Pumpkin Seeds

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

Loch Duart Salmon, Sweet Potato, Tomato Salsa, Shellfish Bisque

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

Lamb Rump, Curried Polenta Cake, Mint, Pomegranate

Rioja Vina Illusion (cherry Red Colour, Complex Aromas, Dark Savoury, Fruit, Mineral Cocoa Hints) 175ml

Fagottelli Caponata, Burnt Aubergine, Yellow Pepper Emulsion, Feta

Frentano Trebbiano D'Abruzzo Doc (Fresh Palate, Yellow Melon and Hints of Wild Herbs) 175ml

Side Dishes

Honey Glazed Heritage Carrots - £4

Sautéed Seasonal Greens - £4

Duck Fat Chips, Rosemary Salt - £4.5



DESSERT

White Chocolate Ganache, Coconut, Pineapple, Rum

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

Honey Panna Cotta, Strawberry, Cucumber, Dill, Elderflower, Pecan Crumble

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

Selection of Artisan Cheeses, Traditional Garnishes [£3]

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

Selection of Artisan Cheeses

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

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.