



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

Calves Liver, Shallots, Green Peppercorns, Watercress, Almonds

Brouilly (Deep Flavours and a Gourmet Touch) 175ml

Sea Bass Ceviche, Avocado, Papaya, Coconut

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

Squash Ravioli, Pecorino, Caramelised Apple, Chestnut

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

Cod, Mussels, Cauliflower Couscous, Curry Sauce

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

Gressingham Duck Breast, Confit Leg Croquette, Wild Cobnuts, Quince Puree, Chicory

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

Truffle Mac & Cheese, Poached Duck Egg, Lemon Crust

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

Horton House Farm Cote De Boeuf, Mushroom and Truffle Duxelle, Roscoff Onions, Duck Fat Chips,
Bone Marrow Jus [+£15]

Malbec El Basto (Full Bodied, Red Fruit Aromas and Hint of Cherry Character)

Side Dishes

Honey Glazed Heritage Carrots - £4

Sautéed Seasonal Greens - £4

Duck Fat Chips, Rosemary Salt - £4.5



DESSERT

Dark Chocolate Tart, Hazelnut, Mandarin Orange

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

Crème Brule, Tonka Bean, Blackberries, Honey Caviar

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

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