



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*

\*\*\*

Calves Liver, Shallots, Green Peppercorns, Watercress, Almonds

*Brouilly (Deep Flavours and a Gourmet Touch) 175ml*

Sea Bass Ceviche, Avocado, Papaya, Coconut

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

Mushroom Velouté, Yellow Chanterelles, Whipped Mascarpone

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

\*\*\*

Cornish Cod, Mussels, Cauliflower Couscous, Curry Sauce

*Sauvignon Blanc "Coast to Coast", (Good Acidity Balance, Tropical fruit On the Nose) 175ml*

Gressingham Duck Breast, 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*

\*\*\*

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 Brulee, 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 [£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.*