



2 Courses £32 / 3 Courses £39

Amuse Bouche

House Bread & Butters

*5J Iberico Bellota served with Piquillo Pepper Chutney & Caper Berries – [+£10]*

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

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Horton House Pork Dumplings, Apple Dashi, Pickled Mooli, Iberico Crisp

*Gavi La Furnace 2019 - Rounded With Texture, Mineral, Almond Hints on the finish*

Cured Cornish Mackerel, Green Tomatoes, Coco de Paimpol, Fennel

*Akemi 2017 – Crisp & light bodied, Lemon, Green Apple*

Wet Garlic Risotto, Summer Truffle, Tropea Onions

*Paranga 2019 – Bold Aroma, Fresh Acidity, Apricot Florals*

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Gressingham Duck Breast, Crispy Dauphinoise, Carrots, Confit Gooseberries

*Skaapveld Syrah 2019 – Sweet Red Berries, Vanilla Spice*

Loch Duart Salmon, Courgette, Pak Choi, Wasabi Velouté, Nori Crisp

*Albarino 2020 - Crisp With A Good Texture, Notes of Peach And Balaced Citrus*

Pasties, Romesco, Baby Artichoke, Burnt Aubergine, Manchego

*Gavi Di Tassarolo 2018 – Rounded with Texture, Almond Finish*

Surrey Farm Beef Fillet, Roscoff Onion, French Beans, Duck Fat Chips,

Wild Mushrooms, Green Peppercorn Sauce

[ +£12]

*Valpolicella 2017 – Bold & Full Bodied, Cherries, Red Fruit, Spice Aromas*

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Side Dishes

Datterino Tomato Salad, Toasted Almond - £4

Sautéed Seasonal Greens - £4

Duck Fat Chips, Rosemary Salt - £4.5

*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

Glazed Chocolate Brownie, Hazelnuts, Strawberries, Brandy Snaps

*Libanus 2015 – Red Berries, Cocoa & Toffee*

Mango & White Chocolate Cheesecake, Passionfruit, Mango Sorbet

*Muscat 2018 – Orange Zest & Almonds Hint*

Selection of Artisan Cheeses, Traditional Garnishes [£5]

*Dows Late Vintage Port 2013 – Ripe Red, Dark Fruit, Peppery Spice*

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### 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.

#### Oxford Blue

Semi hard, smooth creamy English cows milk blue with a good mellow depth of flavour created by the owner of the Oxford Cheese Company in the mid 1990s

#### 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.

#### 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.

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Selection of Canton Teas – £2.75

Chimney Fire Coffee - £2.5 / 3

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