



2 Courses £25 / 3 Courses £30

House Bread & Butters

*The Good Life Gin and Tonic - Grapefruit, Pink Pepper, Mint*

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

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

Cured Cornish Mackerel, Green Tomatoes, Coco de Pai mpol, 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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Loch Duart Salmon, Courgette, Pak Choi, Wasabi Velouté, Nori Crisps

*Albarino 2019 – Crisp, balanced Citrus Flavour, Notes of Peach*

Gressingham Duck Breast, Crispy Dauphinoise, Carrots, Confit Gooseberries

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

Pasties, Romesco, Baby Artichoke, Burnt Aubergine, Manchego

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

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Side Dishes

Datterino Tomato Salad, Toasted Almond - £4

Sautéed Seasonal Greens - £4

Duck Fat Chips, Rosemary Salt - £4.5



## DESSERT

Glazed Chocolate Brownie, Hazelnuts, Strawberries, Brandy Snaps

*Libamus 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.

Pasteurized, Vegetarian

#### 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.

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