



2 Courses £32 / 3 Courses £39

Amuse Bouche

House Bread & Butters

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

Pressed Lamb Shoulder, Burnt Aubergine, Red pepper, Preserved Lemons
Malbec El Abasto 2018 - Balanced Oak, Rich Spicy Brambly Fruit Flavours Yet a Smooth Finish

Octopus Carpaccio, Iberico Ham, Romesco Sauce, Bergamot Vinaigrette
Akemi 2018 – Crisp & light bodied, Lemon, Green Apple

Potato Dumplings, Broccoli, Yellow Chanterelles, Gorgonzola, Pine Nuts
Paranga 2020 – Bold Aroma, Fresh Acidity, Apricot Florals

Cauliflower Soup, Curry Oil, Spiced Cauliflower Samosa [VE]

Ke Bonta 2020 - Fresh, Melon & Pear Fruitiness, Crisp Lemon Citrus

Corn Fed Chicken Breast, Pomme Puree, Pancetta, Sweetcorn, Confit Wing

Paranga 2020 – Bold Aroma, Fresh Acidity, Apricot Florals

Cornish Hake, Mussels, Pink Fur Potatoes, Leeks, Bouillabaisse

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

Butternut Squash Gyoza, Tofu, Soya Beans, Lemongrass And Shitaki Consommé [VE]

Gavi Di Tassarolo 2020 – Rounded with Texture, Almond Finish

Surrey Farm Beef Fillet, Caramelized Shallots, Tender stem Broccoli, Duck Fat Chips,
Wild Mushrooms, Green Peppercorn Sauce

[+£12]

Valpolicella 2018 – Bold & Full Bodied, Cherries, Red Fruit, Spice Aromas

Side Dishes

Honey Glazed Heritage Carrots - £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

Dark Chocolate Crèmeux, Bitter Coffee Ice Cream, Baileys, Hazelnuts

Libamus 2015 – Red Berries, Cocoa & Toffee

Pumpkin Cheesecake, Honey Sage Ice Cream, Apples

Muscat 2019 – Orange Zest & Almonds Hint

Selection of Artisan Cheeses, Traditional Garnishes [£5]

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

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.

Cashel Blue

Cashel Blue will reach you in Ireland and the UK at between 6 to 10 weeks of age and is pleasant, firm and creamy-edged with an established blue character. Cashel Blue is still made by hand on the same 200 acre farm; Beechmount, in Co. Tipperary, Ireland.

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.

Selection of Canton Teas - £2.75

Chimney Fire Coffee - £2.5 / 3

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