



LUNCH

2 Courses £27 / 3 Courses £32

House Bread & Butters

STARTERS

Cotswold White Chicken Terrine, Morcilla, Baby Vegetables, Charcoal Sourdough
Sauvignon Blanc 2020 – Citrus Fruits Notes, a Touch of minerality, well Balanced with a Clean dry finish

Halibut, White Bean Cassoulet, Three Corner Garlic
Akemi 2018 – Crisp & light bodied, Lemon, Green Apple

Salt Baked Potato Velouté, Leeks, Herb Oil, Cheddar Muffin
Le Rouleur Blanc 2020 – Glossy, Pale Yellow with Crispy, Fresh Citrus And Floral Aromas

MAINS

Sutton Hoo Chicken, Confit Leg, Sandy Carrots, Cavolo Nero
Estate Cabernet Sauvignon 2019 – Vibrant and Fresh, with lots of Red Fruit and Cassis

Cornish Cod, Cuttlefish, Jersey Royal Potatoes, Piquillo Pepper Velouté
Sauvignon Blanc 2020 – Citrus Fruits Notes, a Touch of minerality, well Balanced with a Clean dry finish

Spinach And Ricotta Fagottelli, Sprouting Broccoli,
Wild Garlic Velouté, Parmesan Crisp
Albarino 2020 - Crisp With A Good Texture, Notes of Peach And Balaced Citrus

SIDES

Honey Glazed Heritage Carrots - £4 / Sautéed Seasonal Greens - £4
Duck Fat Chips, Rosemary Salt - £4.5

Chocolate Marquise, Maraschino Cherry Gel, Almond, Sour Whiskey Ice Cream
Libamus 2015 – Red Berries, Cocoa & Toffee

Vanilla Cheesecake, Gariguettes Strawberries, Basil, Sorbet
Muscat 2019 – Orange Zest & Almonds Hint

Selection of Artisan Cheeses, Traditional Garnishes [+£5]
Dows Late Vintage Port 2013 – Ripe Red, Dark Fruit, Peppery Spice

PETIT FOURS

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.