

## DINNER

2 Courses £35 / 3 Courses £42

House Bread & Butters

Amuse Bouche

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### 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*

Sea Bass Ceviche, Prawn Salsa, Lemongrass, Papaya

*Akemi 2018 – Crisp & light bodied, Lemon, Green Apple*

Wye Valley Asparagus, Burrata, Watercress, Walnut Pesto

*Paranga 2020 – Bold Aroma, Fresh Acidity, Apricot Florals*

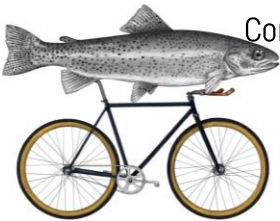
Miso Monkfish, Japanese Greens, Edamame Beans, Mushroom Dashi [+£3]

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

### MAINS

Guinea Fowl, Confit Leg, Sandy Carrots, Cavolo Nero

*Sauvignon Blanc 2020, Citrus Fruits Notes, a Touch of minerality, well Balanced with a clean dry finish*



Cornish Cod, Cuttlefish Salsa, Jersey Royal Potatoes, Piquillo Pepper Emulsion

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

Spinach And Ricotta Fagottelli, Sprouting Broccoli,

Wild Garlic Velouté, Parmesan Crisp

*Le Rouleur Rouge, 2021, France- Fresh Red Fruit Aromas, Hint of Nutmeg, Rich and Smooth Structure*

Lamb Rump, Crispy Shoulder, Garden Peas, Mint Salsa Verde, Charred Hispi Cabbage [+£7]

*Estate Cabernet Sauvignon 2019 – Vibrant and Fresh, with lots of Red Fruit and Cassis*

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### SIDES

Honey Glazed Heritage Carrots - £4 / Sautéed Seasonal Greens - £4

Duck Fat Chips, Rosemary Salt - £4.5

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### DESSERT

Dark Chocolate and Salted Caramel Delice, Hazelnut, Raspberry Ice Cream

*Libamus 2015 – Red Berries, Cacao & 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*