

# DINNER

2 Courses £35 / 3 Courses £42

## STARTERS

Rabbit Ballantine, Caesar Salad, Crispy Iberico Ham, Pickled Mustard Seeds

*Prosecco DOC, Riondo Extra Dry- Fresh Lively with Yeasty notes*

Cornish Mackerel, Spiced Chickpeas, Cucumber, Yellow Curry

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

Yellow Gazpacho, House Made Ricotta, Isle Of Wight Tomatoes, Lemon Verbena, Avocado Salsa

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

Salt & Pepper Squid, Fennel Salad, Cashew Nuts, Medjool Date Dressing[+£3]

*Le Rouleur Blanc 2020- Crispy and Light Body, with Fresh with flowers and citrus notes*

## MAINS

Guinea Fowl Breast, Crispy Leg, Potato Fondant, Oyster Mushroom

*Cabernet Sauvignon 2021- Vibrant and Fresh, Red Fruit and Cassis, Notes of Tobacco Leaf, Cedar and Violets*

Chalk Stream Trout, Fregola, Spinach, Langoustine Bisque, Tarragon Oil

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

Spring Vegetable Risotto, Rosary Goats Ash, Pine Nuts, Basil Oil

*Sauvignon Blanc Les Grandes Vignes 2020- Fresh mineral with a touch of tropical fruits*



Surrey Farm Beef Sirloin, BBQ Short Rib, Tenderstem Broccoli, Roscoff Onions,  
Chimichurri [£7]

*El Albasto Malbec 2020- Vibrant, Fruity, Full Bodied, Red Fruit Aromas*

## SIDES

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

Duck Fat Chips, Rosemary Salt - £4.5

## DESSERT

Dark Chocolate Mousse, Salted Caramel, Hazelnut, Raspberry Ice Cream

*Libamus 2015 – Red Berries, Cacao & Toffee*

Amaretto and White Chocolate Parfait, Poached Peach, Almonds, Blood Peach 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*