



LUNCH

2 Courses £27 / 3 Courses £32

House Bread & Butters

STARTERS

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

Le Rouler Rouge 2021- Light body, fresh flowers and fruity notes

Cornish Mackerel, Spiced Chickpeas, Cucumber, Yellow Curry

Akemi 2018 – Crisp & light bodied, zesty, nut

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

Rose Reserve de Gassac 2020- Crispy light body, fresh flowers and red fruits

Mains

Cotswold White Chicken Breast, Crispy Leg, Potato Fondant, Oyster Mushroom

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

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 2020 – Citrus Fruits Notes, a Touch of minerality, well Balanced with a Clean dry finish

SIDES

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

Duck Fat Chips, Rosemary Salt - £4.5

DESSERTS

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

Libamus 2015 – Red Berries, Cocoa & 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

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.