

À LA CARTE MENU

3 COURSES £55 [PAIRED WINES £20]

SNACKS

PARKER HOUSE BRIOCHE [LE ALTANE PROSECCO]

Honey glaze, marmite butter

AMUSE BOUCHE

STARTERS

PORK BELLY [BIZARRA ORANGE WINE]

Carrot & ginger, sesame, ranch dressing

SEABASS [VINUVA PINOT GRIGIO]

Cucumber, radish, lemongrass, kaffir lime

MISO GLAZED POUSSIN [MONSTABLE CHARDONNAY]

Artichoke, date, bitter leaf

SALT BAKED BEETROOT [WILD HOUSE CHENIN BLANC]

Goats cheese custard, candied walnut, charcoal oil

MAINS

LAMB LOIN & BELLY [DURIF BLEND]

Confit leek, caramelised onion, confit garlic

CREEDY CARVER DUCK [CALUSARI PINOT NOIR]

Salt baked turnip, blood orange, layered potato

POACHED RED GURNARD [ONTANON RIOJA]

Sweet fennel, parsnip, red dulse, smoked fish sauce

BBQ CELERIAC [SHOWDOWN MAN WITH THE AXE CABERNET]

Hen of the wood mushroom, kimchi, swede

DESSERTS

CHOCOLATE [MALAMADO FORTIFIED MALBEC]

Chocolate cremeux, raspberry, almond, yoghurt sorbet

HONEY & LEMON [A GROWERS TOUCH BOTRYTIS]

Confit lemon parfait, burnt honey, pollens

WESTCOMBE CHEDDAR CRUMPET [RAMOS PINTO WHITE PORT]

Pickled walnut, carrot jam, honey



TRENCHERMAN'S
GUIDE

