



(Blueberry and Blackberry Spritz £12)

Smoked cheddar and apple gougere

Fish and chips croustade

Duck, orange and hazelnut cone

Wild mushroom, celeriac, truffle, crispy egg yolk

(Nosiola, Cantina Lavis, Trentino, Italy)

Turbot, lobster bisque, carrot, crème fraiche

(Le Viognier du Val Joanis)

Venison, red cabbage, cauliflower, potato

(Syrah, Swift Vineyards, New Zealand)

Selection of British cheeses (£14.50 supplement)

(Sandeman LBV Port - £6.50)

Chocolate, vanilla, pecan, coffee

(Ameretto 1851 Lazzaroni)

Mango, passionfruit, coconut

(Noble Late Harvest Riesling, Casa del Bosque, France)

Mince pie macaron

Bailey and caramel truffle

6 Course Menu

£68 Wine Flight £52

Please advise us of any allergies