



Dinner Sample

6pm – 10pm

Aperitifs

Blood Orange Negroni	8.50
Peach Bellini	8.00
2015 Lyme Bay Brut	7.75
Aperol Spritz	7.50

White by the glass

2015 Chardonnay, Languedoc	5/6.70
2016 Riesling, West Australia	4.85/6.95
2015 Grüner Veltliner, Austria	5.85/7.50

Red by the glass

2016 Syrah/Temp, La Mancha	3.75/5
2013 Blaufränkisch, Austria	6.50/8.00
2009 Monastrell, Jumilla	5.20/7.40

Olives 3.50 Wasabi Mixed Nuts 2.50

Starter

Caramelised Cauliflower, Grape, Raisin	7.50
Mussel & Clam Chowder, Watercress	8.50
Whole Roast Quail, Salt-Baked Celeriac, Quince	9.00
Hand Dived Lime Regis Scallop, Braised Fennel, Blood Orange	9.50

Main Course

Free Range Chicken: Stuffed Thigh, Roast Breast, Morel, Asparagus	15.00
Roasted Pollock, Salsify, Kale Florets, Girolle, Seared Baby Gem	16.00
Lemon Sole, Gnocchi, Artichoke, Monks Beard, Gewürztraminer Sauce	18.00
40 Day Aged Beef: Roast Sirloin, Braised Short Rib, Leek, Calcot	24.00

(Vegetarian Main Also Available)



Chocolate Cremeux, Banana Ice Cream, Peanut Butter Crunch 7.00
2013 Late Harvest Tokaj Katinka, Patricius 7.50

Passion Fruit Soufflé, Tarragon Ice Cream 9.00
2013 Clos Dady, Sauternes 7.20

White Chocolate Cream Cheese, Forced Rhubarb, Rosemary Ice Cream 9.00
2015 Yealands, Nobel Sauvignon 7.90

Ice Creams/Sorbets: 1 scoop 2.50, 2 scoops 4.50, 3 scoops 6.00

Vanilla, Banana. Tarragon Ice Creams

Rhubarb Sorbet

Cheese (3.50 per cheese with Oat Cakes, Crackers, Red Onion Chutney):
(10 yr Tawny Port 4.70 LBV Port 3.65 Pedro Ximenez 4.90)

Gorwydd Caerphilly (Unpasteurised Cows, Ceredigion)
This cheese has a springy, citric, lactic center with a mushroomy cream under the rind

Wigmore (Unpasteurised Cows, West Cork)
Delicate and sweet, Milky cheese with floral flavours. The paste is soft and edible and the rind is chewy and savoury.

Keens Cheddar (Unpasteurised Cows, Wincanton)
Buttery & complex, medium acidity, the flavours take time to develop in the mouth

Barkham Blue (Unpasteurised Cows, Hampshire/Berkshire)
A creamy, slightly open textured cheese with a rustic rind and a yellow, moist interior streaked with blue veins

La Bouse (Unpasteurised Cows, Sweden)
Soft, creamy double milk cows cheese, subtle and well rounded

DIGESTIFS

Espresso Martini 8
Black Cow Vodka, Kablua, Double Espresso

Cognac Con Leche 8
Cognac, Tawny Port, Demerara Syrup, Egg