



Aperitifs

Strawberry Martini £10

2013 'The Trouble with Dreams', Sugrue Pierre Brut, Sussex, England £10

To Start

Autumn Salad

autumn vegetables, cured egg yolk, chive oil

Wine Match: 2017 'Dragon' Langhe Bianco, Luigi Baudana, Piemonte, Italy, 125ml | £6

To Follow

Cornish Cod

leek, pickled sea herbs, lemon

Wine Match: 2016 Pinot Noir, Montes Alpha, Aconcagua Valley, Chile, 175ml | £8

To Finish

Lemon Tart

meringue, blueberry

Wine Match: 2016 Botrytis Semillon, Peter Lehmann, Barossa Valley, Australia, 50ml | £5

Vegetarian dishes change daily please ask your waiter

Extras

Cheese

£15

A selection of 5 exceptional French cheeses from our trolley

Wine Match: 15 Years Old Madeira, Verdelho, Henriques and Henriques, 50ml | £5

Wine Match: Taylors LBV, 75ml | £6

£20 for 2 courses

£25 for 3 courses