

Set Lunch Menu

£20 per 2 courses
£25 for 3 courses
£10/£15 for matched wines

To Start

Chicken

a risotto of chicken and sweetbreads with confit lemon

Wine Match : 2014 Château Fondarzac Blanc, Entre-deux-Mers, Bordeaux, France

Beetroot

tartare of beetroot with horseradish and pickled girolles

Wine Match : Wine Match : 2015 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux

To Follow

Roasted Plaice

with crisp parsnips and an orange velouté

Wine Match : 2015 Riesling, Pewsey Vale, Eden Valley, Australia

Potato

a 'risotto' of potato with twenty four month aged comté and a slow poached hens egg

Wine Match : 2014 Chardonnay, Montes Alpha, Casablanca, Chile

To Finish

Vanilla Macaroon

vanilla macaroon with a basil & clementine sorbet and poached spiced clementines

Wine Match : 2009 Carmes de Rieussec, Chateau Rieussec, Bordeaux, France

Extras

Cheese Tasting Plate £12

a selection of 4 cheeses from our trolley served with condiments and freshly baked biscuits

Wine Match : 2011 LBV Port, Taylors, 75ml, £5

Wine Match: 2002 Taylor's Quinta de Vargellas Vintage Port, 75ml, £7

Menu Changes Weekly