

Set Lunch Menu

£20 for 2 courses
£25 for 3 courses
£12/17 for matched wines

Aperitifs

Rhubarb and Lemon Fizz £8.00
NV Taittinger Brut Reserve, 100ml £10.00

To Start

Heritage Tomatoes

stracciatella di bufala - wild garlic

Wine Match : Code Rouge Sparkling Wine, Gerard Bertrand, Languedoc, France

White Asparagus

lomo, sea herbs

Wine Match : 2015 Eden Valley Rousanne, Yalumba, Eden Valley, Australia

To Follow

Roasted Chicken

peas, morels, madiera jus

Wine Match : 2014 Colchagua Cabernet Sauvignon, Montes Alpha, Colchagua, Chile

Pea & Morel Risotto

artichoke - mimolette

Wine Match : 2014 Aconcagua Pinot Noir, Montes Alpha, Chile

To Finish

Rum Poached Strawberry

meringue - basil sorbet

Wine Match : 2016 Masters Botrytis Semillon, Peter Lehmann, Barossa, Australia

Extras

Cheese Tasting Plate £12

4 cheeses from our trolley served with condiments & freshly baked biscuits

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

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

Digestif

Ultimate Espresso Martini £10.00

chase vodka, coffee liqueur, home made vanilla choc liqueur & a shot of espresso