

Set Lunch Menu

£20 for 2 courses
£25 for 3 courses

Aperitifs

Strawberry Gin and Tonic	£10.00
NV Ruinart Brut 'R de Ruinart' Champagne, France, 100ml	£12.00
2006 Comtes de Champagne Blanc de Blanc, Taittinger, 100ml	£25.00

To Start

Cornish Scallops

hand dived cornish scallops with petits pois à la française, wild boar saucisson
Wine Match : 2016 Mellifluous Elements Riesling, Eva Fricke, Lorch, Rhinegau, Germany, 125ml, £8

Heritage Tomato Salad

burrata

Wine Match : 2015 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux, France, 125ml, £6

To Follow

Brecon Venison

roasted fennel with ratatouille and pomme de terre de Île de Ré
Wine Match : 2016 Pinot Noir, Saint Clair, Marlborough, New Zealand, 175ml, £11

Risotto of Courgette

cantal

Wine Match : 2015 Old Vines White, Mullineux & Leeu Family Wines, Swartland, South Africa, 175ml, £13

To Finish

Paris Brest

a classic french dessert of choux pastry filled with praline infused cream
Wine Match : 2015 'FSW 8B' Botrytis Viognier, Yalumba, Wrattenbully, South Australia, 50ml, £5

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