

À la Carte Menu

To Start

SCALLOP £14

hand dived scallops with cauliflower, capers and lemon

Wine Match : 2015 Riesling, Pewsey Vale, Eden Valley, Australia, 125ml, £5

Icon Wine Match : 2009 Riesling Cuvée Frédéric Emile, Trimbach, Alsace, France, 125ml, £11

BEEF £12

tartare of sixty day dry aged beef with heritage beetroot and foraged herbs

Wine Match : 2015 Manor` Pinot Noir, Hush Heath Estate, Kent, England, 125ml, £7

Icon Wine Match : 2012 Estate Pinot Noir, Moorooduc, Mornington Peninsula, Australia, 125ml, £8

FOIE GRAS £12

terrines of foie gras marinated in madeira finished penderyn whiskey with pain d'epice

Wine Match : 2015 St Veran "Les Ombrelles", Jean Loron, Burgundy, France, 125ml, £7

Icon Wine Match : 2015 Yarra Valley Chardonnay, Giant Steps, Yarra Valley, Australia, 125ml, £8

CELERIAC £12

salt baked celeriac with laverbread and autumn truffle

Wine Match : 2016 Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand, 125ml, £5.50

Icon Wine Match : 2014 Sancerre, Ch. de Fontaine Audon, Langlois-Chateau, Loire, France, 125ml, £8

CRAB £12

ravioli of cornish crab with lobster bisque

Wine Match : Classic Reserve Sparkling Wine, Hattingley Valley, Hampshire, England, 100ml, £8

Icon Wine Match : Champagne Taittinger Brut Réserve, Champagne, France, 100ml, £10

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To Follow

VENISON £28

a haunch of brecon venison with smoked mash and a plum jus

Wine Match : 2014 Petit Sirah, Bogle, Clarksburg, California, 175ml, £9

Icon Wine Match : 2012 The Menzies Cabernet Sauvignon, Yalumba, Coonawarra, Australia, 175ml, £16

HALIBUT £28

roast halibut with heritage carrots, confit lemon and pembroke shire sea herbs

Wine Match : 2015 St Veran "Les Ombrelles", Jean Loron, Burgundy, France, 125ml, £7

Icon Wine Match : 2015 Yarra Valley Chardonnay, Giant Steps, Yarra Valley, Australia, 125ml, £8

BRILL £28

cornish brill with bordelaise sauce, braised lettuce and confit shallots

Wine Match : 2015 Manor` Pinot Noir, Hush Heath Estate, Kent, England, 175ml, £10

Icon Wine Match : 2012 Estate Pinot Noir, Moorooduc, Mornington Peninsula, Australia, 175ml, £12

DUCK £26

a pithvier of carver creedy duck with roasted welsh leeks and a foie gras cream

Wine Match : 2010 Priorat, Roureda Llicorella, Cellers Unió , Priorat, Spain, 175ml, £10

Icon Wine Match : 2012 Brunello di Montalcino, Fattoria dei Barbi, Tuscany, Italy, 175ml, £18

POTATO £24

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

Wine Match : 2010 Château Lestrelle Capmartin Bordeaux Supérieur, Bordeaux, France, 175ml, £7

Icon Wine Match : 2013 Saint Joseph, Domaine Courbis, Saint Joseph, Rhone, France, 175ml, £13

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To Finish

TARTE TATIN £10

classic tarte tatin with apple sorbet and crispy caramel

Wine Match : 2016 Noble Wrinkled Riesling, d'Arenberg, McLaren Vale, Australia, 50ml, £5

Icon Wine Match : 2012 Sauternes, Clos Daddy, Bordeaux, France, 50ml, £6

CHOCOLATE £10

valrhona chocolate caramel tart with buttermilk ice cream

Wine Match : 2012 Recioto della Valpolicella, Bertani, Valpolicella, Italy, 50ml, £5

Icon Wine Match : 20 Year Old Liqueur Muscat, Skillogee, Clare Valley, Australia, 50ml, £5

SAVARIN £10

rum soaked cake with poached orange and vanilla ice cream

Wine Match : 2014 Botrytis Viognier FSW8B, Yalumba, Barossa Valley, Australia, 50ml, £4

Icon Wine Match : 2015 Trockenbeerenauslese, Hopley, Burgenland, Austria, 50ml, £8

CHEESE £15

a selection of 5 cheeses from our trolley served with condiments and freshly baked biscuits
(additional cheeses are £2 each)

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

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

Icon Wine Match : 1997 Dows Vintage Port, 75ml, £15

Icon Wine Match : 2012 Sauternes, Clos Daddy, Bordeaux, France, 50ml, £6