



## Five Course Menu

£75pp / Min 2 people / Wine pairings – Supplement £25\*

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### POTATO, BAKED CELERIAC & TRUFFLE SOUP

*Garlic & Thyme Croutons, Crumbled Blue Cheese & Chive Oil (v/d/g/c)*

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### BURRATA

*Pumpkin & fig salad, maple vinaigrette (v/d/sd)*

Starters served with

*Gavi di Gavi, Conte Speroni 2021 / Piedmont, Italy\**

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### PAN FRIED COD

*New potato, fennel, coriander, light curry sauce & crispy onion (f/d/c/sd)*

Served with

*Vinho Verde, Trajarbino Adega de Moncao 2021 / Portugal\**

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### YOUR CHOICE OF FILLET STEAK OR WAGYU RUMP

*Served with chunky chips / Butterhead lettuce salad (d/g)*

Served with

*Carménère, 'Entre Cordilleras', Single Vineyard, Chono 2019 / Colchagua Valley, Chile\**

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### A SELECTION OF PUDDINGS TO SHARE (d/g/e)

Served with

*Domaine de Beaumalric, Muscat de Baumes / Loire, France\**

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Please see below our allergen code which represents what allergens are in specific dishes:

Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l)  
Dairy (d) Molluscs (mol) Mustard (m) Nuts (n) Peanuts (pn) Sesame Seeds (ss) Soya (s) Sulphur (sd)