

food

Blood Orange, Whipped Ricotta & Walnut Salad

Roast Hake, Reddish & Beetroot salad

Cauliflower, Cheddar Velouté, Roast Apple &
Raisin Confit

Nettle Risotto, Goats Cheese

Beef Cheek, Bone Marrow Mash, Chantenay
Carrot

Chocolate Cream Cheese, Cherry Ice Cream & Cacao Tuile

Welcome Drink

A Touch of Sparkle, Chapel Down, Kent

A gentle sparkling wine with fresh notes of pineapple,
grapefruit & elderflower

Please note that our menu is gluten free but unsuitable for those with a
vegan diet, dairy or nut allergies. Please let our staff know if you have any other allergies.

wine pairings

Writer's Block Pink Sauvignon Blanc, Western Cape, South Africa

*Fresh pineapple & tropical fruit flavours, with a typical
sauvignon notes of gooseberry & lime zest. 125ml*

Macerato Albariño, Galicia, Spain

*Full aromas of citrus & white stone fruits, decorated with hints
of lemon verbena and fresh mint. 125ml*

Villa Blanche Chardonnay, Languedoc, France

*A ripe & fruity wine with flavours of apple, peach & mango perfectly mingling
with vanilla notes, hazelnut & a subtle, sweet spice. 125ml*

Wakefield Estate Riesling, Clare Valley, Australia

*Dry & fresh, this wine is flavoured with bright, zesty, tropical
fruit and complimenting spiced notes. 125ml*

Villa Pani Barbera Superiore Appassimento, Piedmont, Italy

*A full bodied, rounded red wine with red berry tones,
vanilla and almond flavours. 125ml*

Spago Marzemino Rosso Colderove Semi-Sparkling, Veneto, Italy

*Medium - full bodied wine with a fruity fragrance,
hints of forest fruits. 100ml*

Please ask our staff if you would like to see a menu
for soft drinks or an after-dinner coffee