

SPECIALS

STARTER

Heritage Tomato Bruschetta	9.50
goats cheese, black olive, basil	
Wine match: Massotina Prosecco - 125ml £8	
Lamb Pastilla	10.00
spiced braised lamb, zhough	
Wine match: - Pinot Noir, Villa Noria - 175ml £10.00	
Scottish Smoked Salmon	10.00
creme fraiche, gribiche, pickled cucumber	
Wine match: Le Campuget Rose, Syrah Grenache - 175ml £7.50	

MAIN COURSE

Venison Loin	28.00
pomme anna, swede, beetroot, lovage, oyster mushrooms	
Wine match: San Silvestro, Barolo- 175ml £14.00	
Pan Roast Sea Trout	25.00
basil mash, pak choi, roasted San Marzano tomatoes	
Wine match: L'arete de Thau, Picpoul 175ml £8	
Wild Mushroom Gnocchi	24.00
cavolo nero, Gorgonzola	
Wine match: Villa Noria, Pinot Noir 175ml £10	

DESSERT

Tirami-Souffle	9.50
mascarpone ice cream	
Blackberry and Meadowsweet choux bun	9.50
pistachio ice cream	
Chocolate Cremeux	9.50
white chocolate and Kahlua ice cream	
We have a delicious dessert wine available, either by glass or bottle, to match our desserts. Passito di Pantelleria DOC, Duca di Castlemonte. 125ml - £12.00 Bottle (500ml) - £45.00	