SPECIALS

STARTER

Scottish Brie Fondue 10.00
focaccia, sage crisps, beetroot chutney
Wine match: Sauvignon Blanc, 'Origin',
Saint Clair - 175ml £10.50

Cider Braised Pork Belly 9.00
burnt apple ketchup, pickled carrots
Wine match: Pinot Noir, Villa Noria - 175ml £10.00

Smoked Mackerel Pate 9.00
homemade oatcakes, beetroot & horseradish remoulade
Wine match: Chardonnay, Bull Ant - 175ml £10.50

MAIN COURSE

Roast Duck Breast 26.00
celeriac fondant, beetroot puree, roast root vegetables,
spiced blackberry jus
Wine match: Malbec, Syrah, 'Picpus - 175ml £8.00

Pan Fried Seabass 25.00
confit baby potatoes, chorizo, tenderstem broccoli,
nduja butter sauce
Wine match: Gavi di Gavi, San Silvestro - 175ml £11.00

Wild Mushroom Risotto 20.00
wild mushroom, celeriac & chestnut risotto with truffle pangretatta
Wine match: Barolo, San Silvestro - 175ml £14.00

DESSERT

Poached Pear 9.00
honey crème fraîche, cinnamon crumb

Chocolate Orange Ganache 9.00
wild rice crumb, glace cherry

Gingerbread Pannacotta 9.00
gingerbread crumb, candied ginger

We have a delicious dessert wine available,
either by glass or bottle, to match our desserts.
Château Filhot, Sauternes.
125ml - £12.00 Bottle (375ml) - £35.00