

Prix Fixe

Starters

Sweet potato soup, wholemeal croute

125ml Riesling, Pacifico Sur, Chile 2013

Beetroot and goats cheese risotto

125ml Sauvignon Blanc, Porcupine Ridge, South Africa, 2015

Thai pappardelle with wild mushrooms and pak choi

125ml Gewurztraminer Alto Los Romeros Reserva, Chile, 2015

Mains

Pan fried salmon with puy lentils and chargrilled leeks served with seasonal vegetables

125ml Unoaked Chardonnay, Spitting Spider, South Australia 2016

Shepherd's pie with creamy mash topped with grilled cheddar cheese served with seasonal vegetables

125ml Cabernet Franc, Les Argerlieres, France 2015

Marinated pork loin with sultana rice and curry sauce

125ml Cabernet Sauvignon, Third Generation, Australia 2013

Desserts

Dark chocolate brownie, fresh raspberries, raspberry puree and blackcurrant sorbet

Cherry parfait with macerated brandy cherries

Chocolate mousse, honey comb and vanilla ice cream

All desserts paired with 75ml Muscat de Frontignan, France

Two Courses £14 or with addition of paired wines £22

Three Courses £16 or with addition of paired wines £28

Please note Allergen information available upon request

An optional service charge of 10% will be added to all tables of 6 or more adults