

Gourmet Dinner Menu

Cream of celeriac soup

Goats cheese mousse, beetroot & walnut salad
125ml TOKARA DIRECTORS RESERVE 2014, STELLENBOSCH, SOUTH AFRICA
or

Smoked mackerel fillet, potato salad
125ml DOMAINE FELINES JOURDAN PICPOUL DE PINET 2017, LANGUEDOC, FRANCE
or

Chicken confit crunch, bacon, lettuce, tomato
125ml JORDAN CHENIN BLANC 2017, STELLENBOSCH, SOUTH AFRICA

**Celeriac, spinach & goats cheese pithivier, baby onions, wild mushrooms,
chive butter sauce**

150ml DOG POINT CHARDONNAY 2015, MARLBOROUGH, NEW ZEALAND
or

Roasted Cod loin, maple glazed parsnips, crispy kale, Rutland cured ham, caramelised onion sauce
150ml ASSYRTIKO WILD FERMENT 2017, GAIA, SANTORINI, GREECE
or

Braised Beef cheek, bourguignon, creamed potato
150ml PETER FRANUS LAKE COUNTY RED HILLS 2013, CALIFORNIA, USA

Coconut sorbet

Sticky toffee pudding, vanilla ice cream, butterscotch sauce
50ml NORTH STAR EGLANTINE VINEYARD, NOTTINGHAMSHIRE
or

Iced banana parfait, caramelized banana, salted caramel sauce
50ml ESSENSIA ORANGE MUSCAT 2015, ANDREW QUADY, CALIFORNIA
or

Port & stilton rarebit, walnut bread
50ml MAURY SOLERA 1928 CASK 765, ROUSILLION, FRANCE

Coffee & petit fours

£39.50 per person
Optional wine flight £19.50 per person