

FOUR

Fried cavolo, Tunworth mousse, truffle

Almond poached cod, buttered leeks, smoked roe

*(Gamay, Domaine de Beudon, Valais, Switzerland, 2014)

Middle white ham, celeriac, whey butter sauce

*(Syrah, Brézème, Eric Texier 'Vieille Serine', Côtes du Rhône France, 2015)

Treacle tart, bergamot jam, clotted cream

*(Domaine Du Traginer, Banyuls, France, 2015)

£45

*MATCHING WINES

3 glasses

£30

Stitchelton, buttermilk crumpet, onion jam

(Supplement £9)

GOLDEN EMPIRE

Great British Menu 2016 (Supplement £20)

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

