

FOUR

'Tea & Toast' with dripping, tongue & watercress

Poached native lobster with San Marzano tomato
Gewürtztraminer, Franz Haas 2016
Alto Adige, Italy

Organic Rhug Estate chicken, barley, sweetcorn, turnip & herbs
Valpolicella Clasico Superiore, Meroni 2010
Veneto, Italy

Baked cream cheese with raspberries and cinnamon
Riesling, Cordon Cut, Mount Horrocks 2017
Clare Valley, Australia

£45

MATCHING WINES

3 glasses £30

Stichelton blue cheese crumpet, walnut, plum chutney
(Supplement £9)

GOLDEN EMPIRE

Great British Menu 2016 £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.

