

From the counter:
Hot broth
Dips & crackers
Cold cuts & tracklements

Your menu:

Barbecued asparagus with prawn, pork & garlic capers
Teodor, Marjan Simčič, Brda, Slovenia 2016

Tater 'ash with mushroom catsup, bread & butter
Dijon Free Pinot Noir, Minimus, Oregon, USA 2016

Grilled Cornish turbot with apple & watercress
Friulano, Livio Felluga, Friuli-Venezia Giulia, Italy 2017

Organic Rhug Estate lamb, ramson, shallot & offal stew
Gamay, Domaine de Beudon, Valais, Switzerland 2009

Easy peeler of sea buckthorn sorbet & white chocolate
Château Laville, Sauternes, France 2011

Rhubarb jelly, malt ice cream, ginger biscuit
Riesling, Cordon Cut, Mount Horrocks, Australia 2018

Afters:
Rum truffles

£90

MATCHING WINES

6 glasses £75

CHEESE

St James, walnut biscuit & armagnac prune
(Supplement £12)

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.

