

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

Your menu:

Barbecued asparagus with prawn, pork & garlic capers  
*Teodo, 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.

