



WINE TASTING MENU THURSDAY 21ST MARCH

Appetiser

MUSHROOM AND CHIVE SOUP

CRUSTY BREAD VG RGF

PFAFFENHEIM BLACK TIE PINOT GRIS RIESLING

Starters

SMOKED HADDOCK AND MATURE CHEDDAR FISHCAKE

RUSTIC TOMATO SAUCE AND CONFIT FENNEL SALAD

LOS GANSOS VIOGNIER

Mains

BUTTER ROASTED CHICKEN

CREAMY LEEK MASH, BRAISED LEG BON BON,
HERITAGE CARROT, RED WINE JUS RGF

OR

MOROCCAN SPICED SWEET POTATO, CHICKPEA AND APRICOT FILO STRUDEL

FRAGRANT ALMOND COUS COUS, TAHINI DRESSING VG

BOUCHON PAIS VIEJO




ALL MAINS SERVED WITH A SELECTION OF VEGETABLES

Desserts

TREACLE SPONGE PUDDING

CRÈME ANGLAISE AND CLOTTED CREAM V

TAYLORS FINE TAWNY PORT

 +  +  **£30**

WINE TO MATCH
EACH COURSE* 4 COURSES* £5 BET*

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN.

* TERMS AND CONDITIONS APPLY