



WINE TASTING DINNER MENU THURSDAY 19TH SEPTEMBER

Appetiser

ROASTED TOMATO AND RED PEPPER SOUP

CIABATTA CROUTE VG RGF

Arrumaco Bobal

Starters

SMOKED TROUT AND LEEK FISHCAKE

CRUSHED PEAS, LEMON HOLLANDAISE, CRISPY CAPERS

Penfold's Koonunga Hill Autumn Riesling

Mains

SLOW COOKED BRISKET OF BEEF

CREAMED POTATOES, PARSNIP PUREE, BEEF FAT CARROTS,
YORKSHIRE PUDDING, PAN JUICES RGF

Bouchon Reserva Malbec

OR

MOROCCAN SPICED BUTTERNUT SQUASH, CHICKPEA AND PEPPER STRUDEL

SMOKED HARISSA HOUMOUS, ALMOND COUS COUS, APRICOT CHUTNEY VG

Bouchon Reserva Malbec

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

TOFFEE APPLE AND PLUM CRUMBLE TART

WHIPPED CLOTTED CREAM, POPCORN SCENTED CUSTARD V

Crazy Rows Moscatel

WINE PAIRED WITH EACH COURSE* + 4 COURSES* + £5 BET* **£35**

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. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY