



WINE TASTING DINNER MENU WEDNESDAY 9TH APRIL

Appetiser

LIGHTLY SPICED PARSNIP SOUP

CORIANDER OIL, HOME MADE NAAN BREAD VG RGF

Pays d'Oc Viognier

Starter

HAM HOCK TERRINE

GOATS CHEESE BON BON, GOLDEN BEETROOT PICCALILLI,
SOUR DOUGH TOAST RGF

Rongopai Sauvignon Blanc Rosé

Mains

BUTTER ROASTED CHICKEN SUPREME

TRUFFLE SCENTED DAUPHINOISE POTATOES, BUTTERNUT NUT SQUASH PUREE,
MUSTARD ROASTED CELERIAC, CHICKEN JUS RGF

Bouchon Pais Salvaje tinto pais

ROOT VEGETABLE AND PEARL BARLEY HOTPOT

BRAISED RED CABBAGE AND APPLES, CARAMELISED ONION JUS VG

Bouchon Pais Salvaje tinto pais





ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

STEAMED MALTED CHOCOLATE PUDDING

WHIPPED WHITE CHOCOLATE GANACHE, VANILLA CRÈME ANGLAISE V

Araldica Asti Spumante

			
4 COURSES	WINE* PAIRED WITH EACH COURSE	£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