



## WINE TASTING DINNER MENU THURSDAY 6TH NOVEMBER

### Appetiser

#### LEEK AND POTATO SOUP

CIABATTA CROUTE RGF VG

*Talisman Gruner Veltiner*

### Starters

#### MAC AND CHEESE BON BONS

SLOW COOKED BEEF SHIN RAGU, BASIL OIL

*Gabbiano Chianti Classico*

### Mains

#### BUTTER ROASTED CHICKEN SUPREME

SAGE AND ONION CREAMED POTATOES, HONEY ROASTED ROOT VEGETABLES,  
CHICKEN JUS GF

*Clos Du Bois Chardonnay*

#### WILD MUSHROOM, KALE AND SWEET POTATO WELLINGTON

FONDANT CARROTS, CELERIAC PUREE, RED WINE AND THYME JUS VG

*Clos Du Bois Chardonnay*

### Desserts

#### MILLIONAIRES CHOCOLATE TART

CHERRY COMPOTE, WHITE CHOCOLATE SAUCE V

*Boneshaker Zinfandel*



4 COURSES



WINE TO MATCH  
EACH COURSE\*



£5 BET\*

£30

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