

September 25th to 3rd October 2018

British Food Theme Vegetarian Menu £29.00
Together with
Matching wines £58.00

Tomato Sandwich,
Bloody Mary Shot

Baked Innes Goat Curd,
Blackberry and Kentish Cobnut Salad
Crozes Hermitage Les Launes Blanc 2016

Smoked Butternut Squash Veloute,
Roasted Squash

Caerphilly Cheese and Lemon Tortellini,
Cauliflower Cream, Toasted Almonds
Wild Rock Pinot Gris, Marlborough, NZ 2016

Roasted and Braised Alliums, Onion Fritter,
Bubble & Squeak, Ginger Carrots, Charred Leek Chive Butter Sauce
Au Bon Climat, Pinot Noir, Santa Maria Valley, California, USA 2015

Pre- dessert
Elderflower and Gooseberry Trifle

Eton Mess Plate
Laurent Perrier Harmony demi-sec

Coffee & Petit Fours

September 24th to 3rd October 2018

British Food Theme Menu £29.00
Together with
Matching wine £58.00

Crab Sandwich,
Bloody Mary Shot

Roasted Grouse Breast,
Blackberry and Kentish Cobnut Salad
Crozes Hermitage Les Launes Blanc 2016

Smoked Butternut Squash Veloute,
Roasted Squash

Herb Crusted Halibut,
Prawn Tortellini, Sea Vegetables, Prawn Essence
Wild Rock Pinot Gris, Marlborough, NZ 2016

Roast Fillet of Pork, Cider Braised Cheek,
Bubble and Squeak, Ginger Carrots, Charred Leek & Cider Jus
Au Bon Climat Pinot Noir, Santa Maria Valley, California, USA 2015

Pre- dessert
Elderflower and Gooseberry Trifle

Eton Mess Plate
Laurent Perrier Harmony demi-sec

Coffee and Petit Fours