



Sample Menu: Table d'hôte

STARTERS

ONION AND CIDER BROTH	8.00
Pecorino, homemade bread	

WINE RECOMMENDATION: PICPOUL DE PINET, FRANCE

RABBIT AND KING OYSTER MUSHROOM TERRINE	8.00
Bacon jam, fermented carrot	

WINE RECOMMENDATION: PRIMITIVO SALENTO BOHEME, ITALY

BEETROOT CURED SALMON	8.00
Pickled beetroot, yoghurt, borage	

WINE RECOMMENDATION: PARADIS GRENACHE ROSE, DOMAINE PREIGNES LE VIEUX, FRANCE

MAINS

SEA BASS	20.00
Cauliflower, king prawn, squid ink rice, lovage	

WINE RECOMMENDATION: CHARDONNAY, VINEMARE, CHILE

TREACLE CURED BAVETTE STEAK	20.00
Caramelised shallot, fries, garden salad*	

WINE RECOMMENDATION: ELOILE DE VILLEGEOUGE, MEDOC, FRANCE

GNOCCHI	20.00
Butternut squash, tarragon and Westcombe Cheddar gnocchi, cavalo nero, goats curd croquette	

WINE RECOMMENDATION: PECORIONO DI COLLINE PECONESI, ITALY

DESSERT

DARK CHOCOLATE AND MALT	8.00
Hazelnut, burnt butter ice cream	

WINE RECOMMENDATION: GARONELLES SAUTERNES LURTON

If you have an allergy to certain foods please inform a member of the team before ordering.

A discretionary service charge of 10% will be added to your bill. All prices in pounds are inclusive of VAT.

Allocation for those on a 2 course dinner package is £28.00

Allocation for those on a 3 course dinner package is £42.00

*These ingredients are freshly picked seasonally from the Walled Garden, or foraged locally by our Head Gardener Megan

+Recommended wines. Please see our wine list for sizes and prices