

5 COURSE MENU

This menu to be taken by the whole table

Gurnard Ceviche | *grapes, dill, lemon vinaigrette*

San Marzano Il Pumo Sauvignon Malvasia 2017 (75ml)

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Chestnut Agnolotti | *parsnip velouté*

Oliver Ravier Fleurie 2015 (75ml)

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Hake | *parsley quinoa, brown shrimp, sauce vierge*

Olifantsberg Chenin Blanc 2015 (100ml)

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Coconut Sorbet | *pineapple salad*

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Apple Tart Tatin | *vanilla ice cream*

Berton Vineyards 'Riverina' New South Wales Australia 2015 (50ml)

£55 per person

£30 Wine Flight

Allergy Information: Our food may contain one or more allergens.
Please let us know in advance if you have any allergies or dietary requirements
and we will be happy to help.