



4 Course Menu £40

Wine Pairings £28

Sourdough, nochellara olives, snack

Beetroot gazpacho, almond, crème fraiche

2018 'BASA Blanco' by Telmo Rodriguez, Rueda, Spain

Brixham crab, pickled kohlrabi, apple, dill

2019 'Ribolla Gialla' by Vigna Lunezza, Friuli, Italy

Beech Ridge duck, polenta, goat curd, cavolo, cashew

2019 'El Garbi Tinto' by Vineyard Productions, Terra Alta, Spain

Maple parfait, carrot cake, candied walnut

Akashi-Tai Shiraume Ginjo Umeshu

Or

Beenleigh Blue, Merry Wyfe, chutney, poppyseed crackers

Lustau East India Solera Sherry



4 Course Vegetarian Menu £40

Wine Pairings £28

Sourdough, nochellara olives, snack

Beetroot gazpacho, almond, crème fraiche

2018 'BASA Blanco' by Telmo Rodriguez, Rueda, Spain

Salt baked celeriac croquette, parsley, apple, hazelnut

2019 'Baglio Antico Cattarato' by Ciello, Sicily, Italy

Shiitake mushrooms, goat curd, polenta, cashew, Autumn truffle

2018 'Bourgogne Épineuil' by Domaine Dominique Gruhier, Grand Auxerrois, France

Maple parfait, carrot cake, candied walnut

Akashi-Tai Shiraume Ginjo Umeshu

or

Beenleigh Blue, Merry Wyfe, chutney, poppyseed crackers

Lustau East India Solera Sherry