

# Table d'hôte dinner menu

**Wild Mushroom Soup**  
shitake mushrooms, truffle oil

*Amontillado,  
Bodegas Hidalgo,  
Jerez, Spain*

---

**Nasturtium pannacotta**  
pickled wild mushrooms & Twineham Grange crackling

*Chablis 2009,  
Domaine des Malandes,  
Burgundy, France*

---

**Confit belly pork**  
black pudding hash, white bean puree, local cabbage

*Syrah 2009,  
Emiliana Winery, Chile*

---

or

**Local Grey Mullet**  
crushed potatoes, mussel onion broth

*Chenin Blanc 2010,  
William Robertson,  
Stellenbosch, SA*

---

**Dark chocolate ganache tartlet**  
milk sorbet, cookie tuille

*Pacherenc 2005,  
Gascony, France*

---

or

**British cheeses from the trolley**  
( £ 3.50 supplement or £ 9 as an extra course)

*Courses - 2 £ 17.50 - 3 £ 22.50 - 4 £ 27.50*

*matched glass of wine £ 3.50 per 75 ml glass*