

Table d'hôte dinner menu

Roast tomato soup

nasturtium pesto, goat's cheese beignet

*Amontillado,
Bodegas Hidalgo,
Jerez, Spain*

Beetroot cured trout

shaved fennel, soused mouli, herb crème fraîche

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

Braised shin of Dexter beef

clapshot, lovage dumpling & stock pot carrots

*Cabernet Sauvignon 2009,
Le Serre, France*

or

Roast cod

crushed new potatoes, mussels, baby onion & water celery

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

Chocolate tart

tonka bean ice cream, salt caramel, glazed bananas

*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