

Table d'hôte dinner menu

Cream of wild mushroom soup

ragout of runner beans, wild mushroom, white truffle oil

*Amontillado,
Bodegas Hidalgo,
Jerez, Spain*

Dexter beef & stilton kromeski

pickled red onion, ox tongue & foraged watercress

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

Pan roast breast of chicken

fondant potato, confit thigh, puy lentils, celeriac

*Syrah 2009,
Emiliana winery, Chile*

or

Fillet of grey mullet

crab risotto, samphire, bouillabaisse sauce

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

White chocolate parfait

caramel ice cream, salted peanut praline

*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