

Table d'hôte dinner menu

Carrot, honey & ginger soup
spinach bhaji

Pinot Blanc, Chapel Down, Kent

Duck bresaola
goats curd, baby beetroot salad

*Gewurztraminer, Caves de
Pfaffenheim 2010,
Alsace*

Trio of duck
braised red cabbage, roast rhubarb, parsnip

*Merlot 2009,
Le Serre, France*

or

Fillet of cod
crushed potato, cockle & baby onion broth

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

Chocolate fondant
poached pear, clotted cream

or

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

*Black Muscat 2005,
Elysium, California*

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

matched glass of wine £ 3.50 per 75 ml glass