

Bistro Set Menu

2 courses £29.50 | 3 courses £35.50 Pair with our sommelier's wine selection + £24 for 2 glasses | £30.50 for 3 glasses

TO START

Ravioli of wild mushrooms (V)

Sage beurre noisette, pecorino

Wandering River Pinot Noir 2022 125ml

Chicken liver and chestnut mushroom vol au vent

Madeira jus

Wandering River Merlot 2021 125ml

Cornish smoked fish soufflé *Chive cream*Pouilly Fume, Domaine de Bel Air 2024 125ml

TO FOLLOW

Baked hake fillet with piperade and herbed mashed potato
Wandering River Chardonnay 2023 125ml

Sauté of chicken with cep risotto

Pumpkin carpaccio, hazelnut oil

Morgon, Les Charmes, Domaine Jean-Marc Lafont 2022 125ml

Foie gras and pork boudin blanc with choucroute, pomme puree & mustard

Cotes du Rhone, 'St Esprit' Rouge, Delas 2023 125ml

Aubergine moussaka (V)

with smoked tomato jus

Saint-Nicholas-de-Bourgueil, Le Clos du Vigneau 2022 125ml

TO FINISH

Date and toffee steamed pudding LBV port 2019, Sandemam 75ml

Classic crème brûlée Sauternes, Chateau Delmond 2022 75ml

Rich chocolate mousse, orange anglaise Tawny port 10YO, Sandeman 75ml

 $V = Vegetarian\ VG = Vegan$ Food and allergies intolerance - before ordering, please speak to our staff about your requirements.

An optional service charge of 12.5%, which is at the customer's discretion and goes entirely to staff, will be added to your bill. Prices include VAT