



Vegetarian Autumn Menu

£35

Wine Package

£35

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Jerusalem Artichoke - Thyme - Onion

Carpe Diem Rosé - Ancienne Ecole - Rhône Valley - France - 2017

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Beetroots - Crowdie - Linseed

Mephisto - Domaine de l'Ecu - Loire Valley - France - 2014

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Potato - Egg Yolk - Wild Mushrooms

White Rioja - Bohedal - Rioja - Spain - 2016

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Smoked Squash - Agnolotti - Seeds

Chianti Reserva - Castello Querceto - Tuscany - Italy - 2014

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Farmhouse Cheese - George Mewes £8 (optional)

Wine Of Your Choice - Ask For Recommendation

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Pre-Dessert

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Salted Caramel Fondant - Tonka Bean

Petit Manseng - Cabidos - Tolosan - France - 2014

Please inform us of any dietary requirements or allergies. The Autumn Menu must be ordered by the whole party. Menu may be withdrawn at busier times.

All our game produce is wild and whilst every effort is made to remove all traces, there is a chance of some shot remaining.

Some of our cheese may be unpasteurised, please ask your server for more information.

For parties of 6 or more a discretionary service charge of 10% will be added to the total bill.