

## Discovery Menu

£65 per person

Wine Flight £40 per person (optional)

### Snacks

Sweetcorn, peppers, spinach, pearl barley  
*2013 Vintage Cuvee, Chafor Estate, Gawcott, England*

Salmon mi cuit, buttermilk, cucumber, dill, rye  
*2015 Verdejo, Traslagaes, Rueda, Spain*

Goat's cheese fondant, sticky beets, almonds  
*2015 Ribolla Gialla, Angoris, Friuli, Italy*

Curried scallop, cauliflower, Bombay bits  
*2015 Cotes de Provence, Chateau de Pampelonne, Provence, France*

Honey & beer roast duck, pumpkin jam, celeriac  
*2015 GSM, Teusner, Barossa Valley, Australia*

### Pre Dessert

White chocolate, dill, cucumber, pistachio, rye  
*2012 Petit Manseng, Chateau Jolys, Jurancon, France*

Cheese Board £6 (optional)

## Adventure Menu

Choose any 3 Dishes for £35

### Fish

Salmon mi cuit, buttermilk, cucumber, dill, rye

Curried scallops, cauliflower, Bombay bits

Cod, clams, aubergine tagine

Sole delice, lobster, fennel, basil, orzo

### Vegetarian

Goat's cheese fondant, sticky beets, almonds

Welsh rarebit croque madame, truffle

Sweetcorn, peppers, spinach, pearl barley

Butter roasted cauliflower, cheese beignet, apple, raisin, capers

### Meat

Crispy duck, watermelon, candied cashews, chilli

Belly pork bao

Turkey, sprouts & lardons, pomme anna, maple parsnips, cranberry

Honey & beer roast duck, pumpkin jam, celeriac

Please make a member of our team aware of any allergies or intolerances when ordering your meal.

All our menus are subject to seasonal changes