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WINE DINNER

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CANAPÉS

Venison Tartare Tartlet, Blue Cheese, Apple

Gruyere Gougère, Walnut Gel (N)

MAINS

Wagyu Poached Cod Loin

Butternut Squash, Toasted Hazelnut, Sea Herbs,
Smoked Mussel Velouté (GF)(N)

Dry-Aged Fillet Of Beef

Beef Shin Stuffed Shallot, Caramelised Celeriac Purée,
Glazed Maitake Mushroom, Madiera Jus (GF)

DESSERTS

Cheese Course

Beauvale Blue, Stinking Bishop, Fig Chutney,
Pickled Celery, Artisan Crackers (GFA)

Creme Caramel

Pedro Ximenez Soaked Raisins, Honeycomb
(GF)

(V) - Vegetarian | (VA) - Vegetarian Available | (GF) - Gluten Free | (GFA) Gluten Free Available | (N) - Contains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available
Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill.