Drinks Menu

White Wine:

PEHBOIRA PECORINO, ABRUZZO ITALY
175ml £5.30 | Bottle £18.50

PINOT GRIS, DOPPE & IRON ALSACE FRANCE (13%)
Bottle £21.50

Red Wine:

DOMAINE L'ORANGIERDE MONTRABEC Petit Verdot, SOUTH FRANCE
175ml £5.20 | Bottle £18.50

MITCHELL'S MATAO GRENACHE, CLARE VALLEY SOUTH AUSTRALIA
Bottle £21.00

Menu

3 Course Set Menu: £28.50

Amuse-Bouche

White Chocolate Baba Ganoush on Homemade Crostini

Starter

Poached Pear Salad with Parmesan & Walnut Beignet
Drizzled with Chocolate Almond Pesto

Main

Braised Ox Cheek in a Chocolate and Port Sauce
Served with Mash Potato, Spiced Carrot Puree,
Spring Greens and Parsnip Crisps

Vegetarian

Homemade Chocolate Tagliatelle with a
Creamy Wild Mushroom Sauce

Dessert

Melt in the Middle Chocolate Fondant
Served with Homemade Vanilla Ice-Cream, Raspberry Coulis and
Hazelnut Praline

Tea and Coffee