

-

NOVEMBER BEST

-

MUSHROOM VELOUTE, PICKLED MUSHROOM, TRUFFLE OIL
– *El Viejo, 2016, Sauvignon Gris, Chile*

OR

SEAWEED CURED TROUT, THAI FISHCAKE, CREME FRAICHE
– *Are You Game?, 2015, Chardonnay, Australia*

OR

HAM HOCK TERRINE, PICKLED VEGETABLES, ANISE TOASTED RICE
– *Mariona, 2017, Moscatel de Alejandria, Spain*

PRESSED CHICKEN LEG, CHICKEN FAT MASH, BAKED SHALLOT
– *The Sack, 2013, Shiraz, Australia*

OR

ROAST POLLOCK, HERB PEARL BARLEY, GREEN OIL
– *Soli, 2012, Pinot Noir, Bulgaria*

OR

POLENTA, VEGETABLE BHAJI, WATERCRESS PUREE
– *Domain De Torrelles, 2013, Red Blend, Lebanon*

SIDES

CONFIT POTATO,
CAMEL ONIONS, GRYUERE £4
GLAZED CARROTS
MAPLE, ELDERFLOWER £4

ROASTED HISPI CABBAGE,
RED PEPPER PESTO £4
CRUSHED POTATO
SORREL EMULSION £4.5

APPLE PARFAIT, HAZELNUT ICE CREAM, CARAMEL SPONGE
– *Morris of Rutherglen, NV Muscat, Australia*

OR

HONEY CAKE, HONEYCOMB, MILK ICE CREAM
– *Melias, NV Malagouza, Greece*

ENHANCEMENTS

BRITISH CHEESES, FLAT BREAD, GRAPES 10
– *Barbeito, Maderia Reserva, Maderia 5*
– *Damson Gin Martini 7.5*

November Best 3 Course Menu - £20 p/p
Wine Flight - £25pp
Drinks Flight - £20pp

-