



ENGLISH WINE WEEK MENU

STARTERS

Summer squash soup
sourdough croutons, herb oil

Calancombe Estate Bacchus, South Devon, England

Cured sea trout
pickled fennel, poached rhubarb, dill creme fraiche, grapefruit

Knighthor Carpe Diem White, Cornwall, England

MAINS

Five spice confit duck leg
pomme anna, beetroot, plum, pak choi, Howells black pudding

Lyme Bay Pinot Noir, Devon, England

Jerusalem artichoke garlic ravioli
confit heritage tomatoes, spinach, pomegrante, parmesan

Folc Rosé, Kent, England

DESSERTS

White chocolate cheesecake
English raspberry, pistachio, elderflower sorbet

Nyetimber Cuvée Chérie Demi-Sec, West Sussex, England

“Our own orchard” apple & rhubarb crumble
crème anglaise

Lyme Bay Sparkling Rose, Devon, England

2 Courses £30 | 3 Courses £34

The wines have been paired by our trusted local suppliers
All wines are available by the glass, individually priced

