



Lunch Menu

3 courses for 30

STARTERS

PARTRIDGE - 10

wild mushroom ragu

Paired with: Calusari Pinot Noir

CELERIAC VELOUTE - 8.50

apple and hazelnut dressing, toasted sourdough (VG)

Paired with: Aloe Tree Chenin Blanc

GRILLED PRAWN - 10

served with gremolata

Paired with: Pulpo, Albariño Pagos del Rey

MAINS

WILD MUSHROOM RISOTTO - 13 (V, GF)

caramelised king oyster mushroom, crispy onions

Paired with: Banshee Chardonnay

FLAT IRON STEAK - 15

salt baked beetroot and mange tout salad, salsa verde

Paired with: Vallisto Extremo Malbec

BAKED COD - 14.50

herby new potatoes

Paired with: BabyDoll Sauvignon Blanc

DESSERTS

CHEESE OF THE WEEK - 7

crackers & chutney (V)

Paired with: Zuccardi Malamado Fortified Malbec

LEMON PANNACOTTA - 6

mixed berry compote

Paired with: Salentein Sauvignon Blanc

TIRAMISU - 6 (V)

Paired with: Alvear Pedro Ximenez Solera

Alcohol pairings: £25pp