

Wednesday - Friday Lunch
Wednesday & Thursday Evening

Prix Fixe Menu:

2 courses for £24; 3 courses for £28

Paired wines:

3 for £18 or single glasses a la carte

**Salad of beetroot and apple with
Colston Basset, walnuts & balsamic dressing**

Pinot Gris 'The Edge', Escarpment, Martinborough, New Zealand, '15

Chicken liver pate with Madeira jelly & toasted sourdough

Saar: Willems-Willems Riesling 'Schiefer', Germany '15

Risotto Primavera with Parmesan & foraged herbs

Picpoul de Pinet, Creysse, Languedoc, France, '16

**Slow cooked lamb shoulder with
olive oil mash, charred leek & wild garlic pistou**

Segares, Rioja Crianza, Spain '11

Lemon posset with citrus salad & pistachio biscuits

Muscat de Beaumes de Venise, Domaine Pigeade, France, '10

Valrhona chocolate cremeux with cocoa crumb & sel gris

Domaine Fontanel Maury, Roussillon, France '14

Please notify us of any allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill