

2 course - £39

3 course - £47

Complementary snacks, bread and butter

Starters

Roasted Red Pepper and Tomato Soup

feta, herb oil, white roll, butter (V)

Le Sautarel dry white, vin de France £4.00

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Home Smoked Salmon

mixed leaves, lemon

Tanners Chardonnay Pays d'Oc, France £4.00

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Mixed Bean Tempeh

soy & maple glaze, sauerkraut and orange salad (VG) (V)

Tanners French rose Cotes de Gascogne, France £4.50

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Dexter Rump Steak tartare

confit egg yolk, pickled mustard seeds, crostini shards

Tanners Merlot Pays d'Oc, France £4.30

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Venison ragu bon bon

Parmesan, beetroot ketchup, crispy parsley

Tanners Douro red Douro Valley, Portugal £4.50

Mains

Market Fish

pea, broad bean, courgette, cucumber, parsley froth

Tanners Chardonnay Pays d'Oc, France £4.00

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Balsamic rose onion

Soused plum, chive, cheese sauce onion broth (V)

Soave Classico Zeni, Italy £5.40

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Miso Aubergine

Furikake, pickled apple, cavolo nero, baba ganoush (VG)

Le Sautarel dry white, vin de France £4.00

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Dexter sirloin, Crispy beef cheek

potato terrine, King oyster mushroom, pickled onion, beef jus

Remi & Jerome Syrah Pays d'Oc, France £4.30

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Creedy Carver Duck breast

Apricot, carrot, spring onion, five spice jus

Tanners Merlot Pays d'Oc, France £4.30

Deserts

Iced Vanilla Mascarpone parfait

White chocolate, strawberry, lime, caramelised filo (V)

Tanners Sauternes, France £8.00

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Warm Cherry Pie

elderflower ice cream (V)

coteaux du layon saint - aubin domaine des forges - France £8.50

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White and dark chocolate Cremeux

chocolate crispy bits , chocolate sorbet, orange (V)

Monbazillac chateau le fage - France £6.00

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Baron Bigod

celery jelly, beer & onion chutney, crackers (V)

Tanners Late Bottled Vintage Port 2016

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Selection of ice cream (V) and sorbet (VG)

Ask your server for our selection of flavours.