

CORKAGE

RESTAURANT · WINE BAR · BOTTLE SHOP

WINE LIST



SAMPLE - SET LUNCH MENU (FRIDAYS)

2 COURSES & WINE - £20

3 COURSES & WINE - £25

WINE

Oveja Blanca Dry Muscat, Fontana 2021 - La Mancha, Spain (125ml)

OR

Château de l'Herbe Sainte 'Tradition' 2018 - Minervois, France (125ml)

TO BEGIN

OLIVES (VE) £4

SOURDOUGH – with oil & balsamic (VE) £4 / with seaweed butter (V) £5

STARTERS

HAM HOCK – celeriac remoulade, mustard dressing, kohlrabi

SALMON – kilawin, crème fraiche, orange, radish

DAHL - red lentil dahl, coconut yoghurt, crispy onions (VE)

MAINS

BRISKET – beetroot & rose harissa puree, green peas, pea shoots

PUTTANESCA – tagliatelle, anchovies, Isle of Wight cherry tomato sauce, black olive powder

HISPI – miso glazed hispi cabbage, satay sauce, freekeh (V)

STEAK – chargrilled 8oz hanger, rhubarb barbecue sauce, rocket, *served med-rare*

[£5 supplement]

SIDES

POTATOES – warm, confit garlic, soft herbs, capers (VE) £3.5

ASPARAGUS – charred, hummus (VE) £6

DESSERTS

BUCKWHEAT FINANCIER – apricot & cardamom jam, almond & pistachio ice cream (V)

ICE CREAM – vanilla / cardamom / strawberry ripple / raspberry ripple / almond & pistachio (any 2)

SORBET – mango / passionfruit / strawberry / raspberry (any 2)

IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF THE TEAM BEFORE PLACING YOUR ORDER

GAME DISHES MAY CONTAIN SHOT

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL