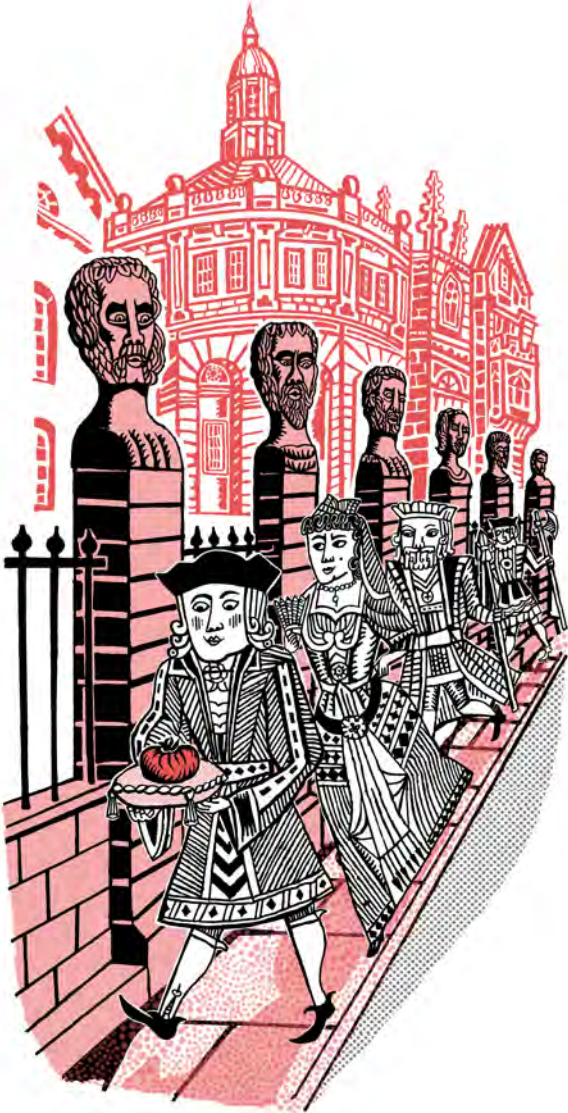


# ENGLISH WINE WEEK SET MENU

TWO COURSES WITH WINE PAIRING 41  
THREE COURSES WITH WINE PAIRING 55



## **TO START**

### ***Coates & Seely Brut Reserve***

*Complex, elegant and fresh, with ripe citrus and stone fruit character, subtly toasty notes and a rich, lengthy finish.*

#### **TOMATO GAZPACHO**

CONFIT PLUM TOMATOES, LEMON OIL, BASIL, SOURDOUGH

#### **CITRUS CURED SALMON**

ORGANIC BEETROOT, CUCUMBER, ALMONDS

#### **CHARGRILLED ASPARAGUS & BURFORD BROWN EGG**

BURNT BUTTER HOLLANDAISE



## **MAIN COURSE**

### ***Balfour Liberty Bacchus***

*An evolution of the English Bacchus style, using wild ferments and oak to add complexity, body and texture to the traditional Bacchus flavours of hedgerow and elderflower.*

#### **ROAST GOOSNARGH CHICKEN**

GRUYERE & WILD GARLIC VELOUTÉ, PARMENTIER POTATOES

#### **PAN FRIED SEA TROUT**

CHARRED ASPARAGUS, GRAPEFRUIT, SAUCE VIERGE

#### **HARISSA GRILLED AUBERGINE**

ALMOND TARATOR, POMEGRANATE & CRISPY CHICKPEAS



## **TO FINISH**

### ***Coates & Seely Brut Rosé***

*A rose hip and strawberry scented rosé, made from a blend of 65% Pinot Noir and 35% Pinot Meunier grown in the North Hampshire Downs.*

#### **WARM CARAMELISED PINEAPPLE**

BUCKWHEAT SABLE, COCONUT & LIME SORBET

#### **LOCAL HONEY CAKE**

PASSION FRUIT CREAM, BLACKCURRANT, BEE POLLEN

#### **70% DARK CHOCOLATE FONDANT**

CARAMEL ICE CREAM

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
A discretionary service charge of 12.5% will be added to your bill.